



BAKELS

BAKERY INGREDIENTS SINCE 1904

Product Information

LECITEM® - QUANTUM - MONOFRESH® - BACOM

BREAD & ROLL IMPROVERS

Choose your Improver according to performance needs

INNOVATIVE IMPROVERS FOR EFFORTLESS BREADMAKING

Bread serves as a cornerstone of food in cultures all around the world and bread improvers are staple ingredients in many bakeries. Unlocking a bread's full potential, a bread improver enhances selected properties and secures the production and other benefits.

If you lack variety in your equipment, worry about the consistency or quality of your flour supply, or wish to increase the capacity of your bread production, bread improvers can lend a helping hand. Add improver technology to refine aspects of dispersion, dough behaviour, and machinability with consistent quality.

Improvers come in various forms, so it's important to select a high quality improver that meets your exact performance needs and specific process requirements. Consider softness, volume, stability, economy-in-use and clean label needs when deciding on your choice of bread or roll improver.

Our team of experts in the field will help you with support and product guidance.

97%

of UK consumers bought any type of bread in 2021, thanks to affordability and versatility*



CENTRE OF COMPETENCE: BREAD INGREDIENTS

From functional improver/conditioner systems for bread to release agents, British Bakels has a history of developing innovative bread products. Our specialist team work to assist our global colleagues and customers in both product development and production optimisation, ensuring customers, large and small, have the product knowledge required to satisfy their customers.



WHAT IS A *bread improver* ?

A bread improver is a blend of components that each contribute to specific functions in the mixing, proofing and baking stages of various bread and roll doughs.

Improvers ensure consistency, preventing line stoppages caused by sticky or otherwise unusable dough. After all, one poor batch can be the difference which can affect your profit for the day.

A bread improver makes the baking process more manageable and reliable.



WHAT IS IN A *bread improver* ?

Bakels improvers are carefully balanced blends of emulsifiers, enzymes and flour treatment agents, that work together to buy precious time.

- Reducing the production time for bakers, allowing them to bake more loaves.
- Increasing the life of the product for consumers, helping keep the bread bin full and the waste bin empty.

WHY USE A *bread improver?*

Improve

Bread improvers are used to enhance the quality and palatability of short process bread, which would otherwise yield products with poor volume, rubbery crumb texture and short shelf-life.

Consistency

For the manufacturer, a cost-effective and reliable baking process is important. Bread improvers streamline the production flow and will provide the same result every time. Of course, a competent baker working with good quality flour can produce great results without a bread improver. However, knowledge, time and resources are not always available, and this is where a bread improver is a very good solution.

Low dosages

The individual ingredients in improvers have very low dosage rates and would be inconvenient to prepare in a factory or an in-store bakery. Bread improvers deliver the correct dosages of these ingredients in a convenient and prepared mix.

Some applications require different dosages or a different combination of ingredients. For example, the protein quality in wholemeal flour is lower than for white flour, so it needs more support during the whole process, whereas for rolls, the product needs extra stability because there is no tin to support the shape of the product during proofing and baking.

The benefits of enzymes

What are they?

Enzymes, like all proteins, are long chains of amino acids that are made by all living organisms. The specific sequence of amino acids gives each enzyme its unique three-dimensional shape. This shape gives each enzyme its catalytic activity, and is tailored by nature to perform a specific task – much like a specific key is needed to open a lock.

How are they made?

In nature, enzymes are produced by living organisms according to a genetic code. Industrial enzymes are made by micro-organisms like yeast and bacteria. The micro-organisms are fermented and the conditions are carefully controlled so that they produce particular enzymes in sufficient quantity. The resulting liquid is filtered, purified, stabilised and standardised to the appropriate strength.

Enzymes in baking

The catalytic activities of enzymes are useful for bakers because they can modify mixing time, dough rheology, proof tolerance, bread volume and crumb texture. They can even extend the shelf-life of bread, keeping it soft for several days. Each enzyme works on a specific component of the flour. For example, amylases break down starch whilst lipases modify fats and lipids.

*What are your
baking challenges?*

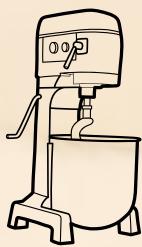
Get in touch

Together with large scale manufacturers, we develop bespoke bread and roll improvers to meet the unique needs and requirements of our customers.

Contact us for more information!



Bakels Improvers are with you every step of the breadmaking process, ensuring every loaf is the best it can be!



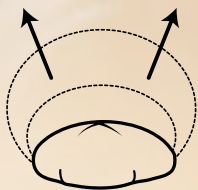
MIXING

Enzymes and **flour treatment agents** help develop a **strong gluten network**.



HANDLING/MOULDING

Enzyme and **emulsifier** activity ensure good dough handling characteristics.



PROVING

Emulsifier and **enzymes stabilise the delicate dough matrix** as the bread rises.



BAKING

Enzymes ensure a **good oven spring** and **crust colour**, while the **emulsifier** locks in the **freshness**.



Bakels Toolbox

BREAD & ROLL IMPROVERS AND CRUMB SOFTENERS

Complete solutions from Bakels, to help bakers achieve optimum volume, stability and freshness over life.

Brands you can trust

Lecitem[®]

Quantum

Bacom

Monofresh[®]

Bread & Roll Improvers

	 Volume	 Stability	 Immediate softness	 Economy in use (5 star = better economy in use)	 Clean Label	 Allergens
LECITEM® 5000 PLUS   1% on flour weight for bread. 2% on flour weight for rolls & wholemeal.  199850: 12.5kg bag	★★★★★	★★★★★	-	★★★	✗	Wheat
FRENCH IMPROVER   0.25% on flour weight for bread.  195750A: 25kg bag	★★★★★	★★	-	★★★★★	✓	Wheat
SUPER LECITEM® 3000   0.5-1% on flour weight for bread. 1% on flour weight for rolls & wholemeal.  198850: 16kg bag	★★★★★	★★★	-	★★★	✗	Wheat
LECITEM® 2000   1% on flour weight for bread. 2% on flour weight for rolls & wholemeal.  197460: 15kg bag	★★★★★	★★★	-	★★	✗	Soya, wheat
CLEAN LABEL SUPER IMPROVER   0.5% on flour weight for bread. 1% on flour weight for rolls & wholemeal.  194244A: 25kg bag	★★★★★	★★	★★	★★★★★	✓	Wheat
QUANTUM PREMIUM BREAD IMPROVER   1% on flour weight for bread. 2% on flour weight for rolls & wholemeal.  194300: 12.5kg bag	★★★★★	★★	★	★★★★	✗	Soya, wheat
LECITEM® PREMIUM PASTE IMPROVER   0.5-1% on flour weight for bread. 1-1.5% on flour weight for rolls & wholemeal.  197590R: 9kg lined pail	★★★★	★★★★★	★	★★	✗	Wheat
QUANTUM CLEAN LABEL BREAD IMPROVER   0.5% on flour weight for bread. 1% on flour weight for rolls & wholemeal.  194230A: 15kg bag	★★★★	★★★★★	★★★	★★★★★	✓	Soya, wheat
LECITEM® 1000   1% on flour weight for bread. 2% on flour weight for rolls & wholemeal.  197350A: 15kg bag	★★★★	★★★	-	★★★	✗	Soya, wheat

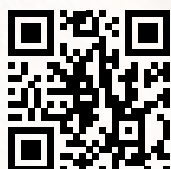
Crumb Softeners

	 <u>Form</u>	 <u>Immediate softness</u>	 <u>Over life softness</u>	 <u>Economy in use</u> (5 star = better economy in use)	 <u>Clean Label</u>	 <u>Allergens</u>
CLEAN LABEL CRUMB SOFTENER 						
 0.25-0.5% on flour weight for bread.  218900: 25kg bag	Powder	★	★★★★★☆	★★★★★	✓	Wheat
SUPER MONOBAC 						
 0.25-0.5% on flour weight for bread.  218505: 12kg bag in box	Liquid	★★★★	★★★★★☆	★★★★	✗	Wheat
SUPER BACOM 						
 0.25-1% on flour weight for bread.  218222: 12.5kg lined carton	Liquid	★★★★	★	★★★★★	✗	-
BACOM 						
 0.5-1% on flour weight for bread.  218250: 12.5kg lined carton	Liquid	★★★★	★	★★★★	✗	-
BACOM MELLOW 						
 1% on flour weight for bread.  218030: 9kg pail	Liquid	★★★★★	★	★★★★	✗	-
MONOFRESH® SUPER 						
 0.5-1% on flour weight for bread.  218650: 12.5kg bag	Powder	★★★★	-	★★	✓	Soya, wheat
SUPERSOFT B 						
 0.5% on flour weight for bread.  218050: 12.5kg bag	Powder	★★★★★	-	★	✓	Wheat

☆ For extra softness over life using **Clean Label Softener** or **Super Monobac**, bakers can reliably increase the usage rate, particularly in high sugar products for further enhanced results.

Softners that match your needs!

Choose from our extensive range of softners, according to immediate and over-life softness, bakery process, scale, brand standards and allergen control requirements.



Discover more online at www.britishbakels.co.uk, including recipes, specifications and more.



3 REASONS TO CHOOSE BAKELS BREAD IMPROVERS

- ✓ Extensive experience and solid technical competence in the field of bread ingredients
- ✓ We work with the most modern enzymes for best-in-class bread solutions
- ✓ Our technical support team can help you with implementation on-site

Our highly competent and experienced technical team will help you find the right improver based on your unique needs. Contact us for guidance.

Complete Bread Solutions

Backed by our knowledge of the entire breadmaking process, Bakels bread ingredients go beyond Improvers and Crumb Softeners.

- ✓ **Country Oven Speciality Bread Mixes**
Produce premium bread and rolls with valid nutritional claims and exceptional taste.
- ✓ **Bun and Roll Concentrates**
With usages to suit your process requirements, produce bun and rolls with great softness and appearance.
- ✓ **Sourdough Products**
Under the Fermdor® brand, discover a wide range of solutions to produce authentic-tasting artisanal-style bread and rolls.
- ✓ **Release Solutions**
We understand the importance of effective release of baked goods, to ensure the very best finished goods. That's why we provide a range of release solutions which not only suit specific finished goods, but also deliver operational convenience too. From convenient aerosol application to bulk industrial pumpable options, we've got you covered.
- ✓ **Seasonal/Speciality Ingredients**
From spiced bun concentrates for hot cross bun production, to tiger paste for distinctive bread products or dough relaxant for pizza lines, we can help you deliver unique bread products all-year-round.



*Visit our website
for more information*

www.britishbakels.co.uk



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