

BASIC BREAD & BUN IMPROVER

PRODUCTS

Emulsifiers &
Enzymes

FUNCTIONAL BENEFIT

- Crumb Softening
- Lost Volume
- Dough Tolerance
- Crumb Structure

FORMULATION EXAMPLE

FORMULATION EXAMPLE		DOSAGE IN USE	DOSAGE IN BLEND
INGREDIENT	PRODUCT NAME	DOSAGE (%W/W)*	DOSAGE (%)
Emulsifiers			
Distilled Monoglycerides	Ekömul XTND 95 P	0.15	15.00
Sodium Stearoyl Lactylates	Ekölite SL 70 S	0.30	30.00
Enzymes			
Fungal Amylase	Ekölite ZYME FA-Base	0.0020	0.20
Fungal Xylanase	Ekölite ZYME FX-VMaX	0.0040	0.40
Fungal Lipase	Ekölite ZYME PG-LMaX	0.0005	0.05
Maltogenic Amylase	Ekölite ZYME MG-Soft	0.0100	1.00
Others		++	
Oxidising Agent	Ascorbic Acid	0.0100	1.00
Carrier	Calcium carbonate / Calcium sulphate / Starch / Flour	0.5235	52.35
Recommended Dosage	Total	1.0000	100.00

*%w/w = Based on % flour weight

The information and recommendations contained herein are to the best of our knowledge reliable. However, nothing herein is to be construed as a warranty of representation in respect of safety in use, suitability, efficacy or otherwise including freedom from patent infringement. User should conduct their own tests to determine the suitability of our product for their own specific purposes and the legal status for their intended use of the product.
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