

BREAD AND BUN IMPROVERS, BREAD IMPROVERS, CONDITIONERS & CONCENTRATES

SOFT SPECIALTY IMPROVER MB

Improver that delivers soft white crumb, excellent volume in high top loaves and helps retain its freshness for longer. Soy based blend with a 1% application rate.

BASIC RECIPE

INGREDIENTS	WEIGHT (KG OR L)	%
1 Mauri Victory or Maximus Flour	5.000kg	100%
1 Salt	0.100kg	2%
1 Mauri Soft Specialty Improver	0.050kg	1%
1 Oil	0.050kg	1%
1 Mauri Dried Yeast	0.065kg	1.3%
1 Water (Variable)	3.000L	60%

METHOD

Mix and develop all ingredients for 2 minutes on low speed, followed by 6-9 minutes on speed 2 (until peak development is achieved).

Remove from mixer and allow a 5 minute rest period.

Scale into required weight and round up.

Allow another 5 minute rest.

Shape as required and place into prepared tins or trays.

Proof for approximately 45 minutes until peak height is reached.

Bake as required (bake time and temperature will depend on scale weight used).