



Baking
eSSeNTIALS
Product Guides

NATIONAL PRODUCT GUIDE

BAKING BETTER TOGETHER

Baking essentials Product Guides

Your core ingredients.
Our everyday support.

We know how fast things move in a commercial bakery. That's why this guide brings together the products you reach for every day – bakers flour, bread mixes, bread improvers & conditioners, and bakers yeast, the ones that help you get through the rush, day in and day out.

This guide is designed to support the day-to-day needs of commercial bakeries across Australia with trusted solutions that keep you going, backed by a supportive partner who understands the rhythm of your day.

Our Baking Essentials Guide is set up by state so you can find what's relevant to you. Click below to choose your state:

[NSW/ACT](#)

[QLD](#)

[VIC](#)

[WA](#)



We ensure our customers are fully supported throughout the annual wheat season changeover. By understanding the quality differences between the new harvest and the previous season, we guide our customers through the transition with confidence and clarity.



Devika Srinivasan

Mauri Technical Manager Wheat & Flour





Baking
essentials
NSW/ACT

We **BACK YOU** in your Bake

NSW / ACT

When you choose Mauri, you're choosing more than high-quality ingredients – you're gaining a partner who understands the demands of commercial baking and is invested in your success. Our technical team is available to support you with challenges, recipe adjustments, or process improvements, whether on site or by phone. Let's Bake Better Together.

Bakers Flour

Reliable flour. Repeatable results.

Bakers flours are milled from 100% Australian wheat and tested to make sure you get consistent quality and performance, batch after batch. Whether you're hand-shaping loaves or making high-volume essentials, you can count on strength, extensibility and reliability.

Bread Mixes

Built to save time. Designed to hold quality.

Bread mixes don't mean shortcuts. Ours are designed to streamline production while still letting you deliver flavour and texture your customers come back for. From white loaves to grainy favourites, our bread mixes are here to support your creativity and consistency.

Bread Improvers & Conditioners

Because not every dough is the same.

Every bakery has its own way of working and our range of improvers and conditioners are built to support that. Whether you're looking to strengthen dough, improve volume, or enhance softness over shelf life, our flexible solutions help you get the best out of your bakes.

Bakers Yeast

Trust the rise. Every time.

Our bakers yeast range is tested to deliver reliable fermentation across a range of doughs and baking conditions. Whether you're baking essentials or specialty goods, you'll get the texture and finish you're known for, with the flavour and aroma to match.

NSW / ACT

click here for recipe ideas

Bakers Flour

Mauri Bakers Flour is made from 100% Australian wheat, delivering consistent strength and performance across seasons. Trusted by bakers nationwide, it's versatile, reliable, and backed by local expert support, helping you bake with confidence, every day.

- ✓ Consistent protein levels deliver reliable dough strength and performance across seasonal variations.
- ✓ Milled to commercial baking standards with proven performance in real bakeries, trusted by professionals across Australia for consistency and quality for over 100 years.
- ✓ Versatile flour range suitable for a wide variety of baked goods, from soft rolls to crusty loaves.
- ✓ Backed by Mauri technical support, with access to local expert advice and troubleshooting to help optimise your bake.
- ✓ Available in bulk formats for convenient large-scale production and efficient inventory management.



Victory Flour has been at the centre of our operation since we started. Even though we use a range of ingredients from Mauri now, Victory has been the consistent backbone of our bakery operations.



JARROD DEATON

Founder and CEO of Three Mills Bakery





Promax Extra High Protein Flour

Protein: 13.0% -14.0%

Product Code: 103970 **12.5kg** **Pallet QTY:** 90

A premium high protein flour designed to deliver exceptional strength, extensibility and consistency.

Application: Breads, rolls, pastries, noodles, filo pastry & retarded doughs.



Victory Bakers Flour

Protein: 11.8% -12.5%

Product Code: 75155 **12.5kg** **Pallet QTY:** 90

Product Code: 16957 **25kg** **Pallet QTY:** 48

A high protein flour that delivers exceptional dough strength, extensibility and consistency across a range of product applications.

Application: Breads, rolls, pastries & retarded doughs.



Maximus Strong Bakers Flour

Protein: 11.0% -12.0%

Product Code: 79081 **12.5kg** **Pallet QTY:** 90

Product Code: 16895 **25kg** **Pallet QTY:** 48

A moderate to high protein content that delivers consistent and stable dough properties across a range of applications.

Application: Breads, rolls & pastries.



Supreme Bakers Flour

Protein: 10.5% -11.5%

Product Code: 72520 **12.5kg** **Pallet QTY:** 90

Product Code: 16942 **25kg** **Pallet QTY:** 48

A moderate protein content and reliable quality that can be used across a diverse range of applications.

Application: Breads, rolls, pastries, muffins & cakes.

Other Bakers Flour Products

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	PALLET QTY	APPLICATION
Wholemeal Bakers Flour	100% wholemeal flour with high protein and bran content.	75549 83111	12.5kg 25kg	80 48	Breads, rolls, pastries, muffins & cakes.
Wholemeal Spelt Flour	Ancient grain with high bran content, perfect for artisan baking.	81045	12.5kg	80	Artisan style breads, muffins & pastries.
White Spelt Flour	Wholesome ancient grain, perfect for artisan baking.	82761	12.5kg	80	Artisan style breads & rolls.
Rye Flour	Finely milled rye flour ideal for European style or lighter rye breads.	66648	25kg	48	Artisan style breads & rolls.

Bread Mixes



Mauri Bread Mixes are expertly crafted to help bakers produce premium-quality bread with superior taste, texture, and appearance, without the complexity of scratch baking. Each mix contains a perfect blend of dry active ingredients, requiring only water and yeast to deliver consistent results every time.

Whether you're baking soft white loaves, crusty artisan breads, or hearty wholemeal and grain varieties, our Bread Mixes offer:

- ✓ Reliable performance across a wide range of bread styles.
- ✓ Time-saving convenience with reduced weigh-up and preparation steps.
- ✓ Space-efficient storage ideal for busy bakeries with limited room.
- ✓ Versatile applications from loaves and rolls to pizza bases and savoury inclusions.
- ✓ Customisation potential to add your own signature ingredients like cheese, olives, or herbs.



Our Bun Bread Mix is super consistent. It gives a great product every time and saves a mountain of time through not needing to weigh up multiple ingredients. It's just as simple as pour, mix, add water and yeast, then go! ”

Justin King

Mauri Technical Applications Manager





Soft White Bread Mix

Product Code: 86007 **12.5kg**

Bake delicious white bread that everybody loves. The crumb is light, fresh and fine.

Application: Sliced loaves, rolls & high tops.



Bun Bread Mix

Product Code: 86002 **12.5kg**

A versatile bun mix that bakes a delicious smooth fine crumb that melts in your mouth.

Application: Sliced loaves, rolls & high tops.



Mixed Grain Bread Mix

Product Code: 85890 **12.5kg**

With tasty and visible grains, this is a combination of wholemeal and white flours. Delivers an even soft crumb and tolerance.

Application: Sliced loaves, rolls & high tops.

NSW / ACT

Other Bread Mixes

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Wholemeal Bread Mix	Crafted to deliver a wholesome flavour and texture with excellent volume and tolerance and a delicious soft crumb.	86003	12.5kg	Sliced loaves, rolls & high tops.
Crusty White Bread Mix	Bakes a bold continental style loaf with excellent dough handling properties and a crisp and crunchy crust.	86008	12.5kg	Sliced loaves, rolls, high tops, cobs, viennas & free-form loaves.
Dark Rye Bread Mix	Bake wholesome, nutritious rye bread with a rich, dark texture characteristic of this traditional style.	85863	12.5kg	Traditional free-form loaves & rolls.

Bread Concentrates

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
White M Premix	A bread concentrate for a softer crumb and crispier crust with no preservatives. Includes improver and salt. 4% application rate.	77545	15kg	Breads, rolls, buns, meal & grain breads.

Bread Improvers & Conditioners

At Mauri, we know that great baking is both an art and a science. That's why we've developed a range of functional ingredients designed to support bakers in creating consistently high-quality products, whether you're crafting soft sandwich loaves, crusty artisan breads, or anything in between.

Bread Improvers: The foundation of structure

Think of bread improvers as the framework that holds your baked goods together, like the frame of a house. These blends, typically made with ascorbic acid, enzymes and emulsifiers, help strengthen dough and improve volume and texture. Whether you need a versatile option like our All Purpose Bread Improver, or something more targeted like Soft or Crusty Specialty Improver, we've got you covered.

Clean Label Solutions: Simplicity meets transparency

More and more customers are looking for clean label options, and we're proud to offer solutions that meet that demand. Our CL Supa Soft Improver is free from emulsifiers, meaning fewer additives and a simpler ingredient list. It's a great choice for bakers who want to keep things natural and transparent without compromising on performance.

Dough Strengtheners: Built for add-ins

When you're working with doughs that include grains, seeds, or dried fruits, strength matters. Our dough strengtheners combine enzymes with DATEM emulsifier to reinforce structure while maintaining a soft, appealing texture. They're designed to help your dough hold up under pressure - literally.

Crumb Softeners: Softness that lasts

Softness is key to customer satisfaction, and we offer two great options. CL Premium Softener is a clean label product made with just flour and enzymes, perfect for those seeking simplicity. For extended softness and shelf life, Universal Softener includes emulsifiers to keep your bread fresher for longer.

Dough Relaxers: Smoother processing, better results

Efficiency in the bakery matters, and that's where our Relax Mix comes in. It helps reduce mixing time, improves dough development, and minimises shrinkage in sheeted products. The result? More consistent outcomes and smoother production runs.

Whether you're looking to improve structure, softness, or efficiency, Mauri's range of Improvers, Strengtheners, Softeners and Relaxers are here to support your craft.





All Purpose Improver

Product Code: 84257 **10kg**

Multi-purpose improver for a wide range of bakery applications to impact volume, texture and crumb softness. A soy blend with a 1% application rate.

Application: Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia, donuts, instant & retarded doughs.



Soft Specialty Improver

Product Code: 84258 **10kg**

Delivers a white, soft crumb that achieves excellent volume in high top loaves and helps retain its freshness for longer. 1% application rate.

Application: Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia, donuts, instant & retarded doughs.



Universal Softener

Product Code: 16394 **10kg**

Dough conditioner developed to improve crumb structure with additional softness and freshness. Use with an improver 0.5% application rate. RSPO Certified.

Application: Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia, donuts, instant & retarded doughs.

NSW / ACT

Other Improvers & Conditioners

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Crusty Improver	Achieves high volume loaves with a superior crust and a defined split. A soy-based blend with a 1% application rate.	86408	10kg	Breads, rolls, baguettes, meal and grain, artisan products, pizza, Turkish bread, focaccia, instant & retarded doughs.
CL Supa Soft Improver	Premium soy-based, emulsifier-free improver with excellent dough handling, volume, texture and softness over a prolonged shelf life. Clean label friendly, use at 0.5% application rate.	78119	15kg	Breads, rolls, baguettes, meal and grain, artisan products, pizza, Turkish bread, focaccia, instant & retarded doughs.
CL Premium Softener	Premium softener designed for commercial manufacture of various baked products. Soy & emulsifier free.	81985	15kg	Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia & donuts.
Relax Mix	Conditioner that assists with dough development and sheeting, reducing mixing and resting time. Use with an improver at 0.1% - 0.5% application rate.	16602	25kg	Breads, rolls, buns, meal and grain bread, Turkish bread, pizza, focaccia, sheeted pastry & sheeted doughs.
Boost Dough Conditioner	Label-friendly enzyme-based dough strengthener. Reduces gluten addition by up to 50% and improves dough strength and product resilience.	101858	12.5kg	Breads, rolls, buns, meal and grain, pizza, Turkish bread & focaccia.



Because of our long-standing relationships with our suppliers and our expertise in product development, we've got a wide range of Improvers, Softeners and Strengtheners designed for all parts of the industry. So, whether it's hot bread shops right up to plant bakeries, we can tailor our Improvers for those specific industries.



JOHN KRUIJK

Mauri Technical Applications Manager

Bakers Yeast

Yeast is vital in bread making, not only for leavening, but also for delivering the wonderful flavour and aroma we all love from freshly baked bread. Mauri's Yeast Range is crafted to meet the diverse needs of Australian bakers, offering consistent performance, reliable fermentation, and excellent dough development.

Bake with confidence and consistency in each batch.

Whether you choose Instant Dry or Compressed, our yeast delivers:

- ✓ High activity fermentation for optimal dough rise and texture.
- ✓ Reliable gas production for consistent volume and crumb structure.
- ✓ Enhanced flavour through natural fermentation by-products.
- ✓ Convenient formats tailored to bakery size and process—from portion packs to bulk solutions.
- ✓ No refrigeration required for Instant Dry Yeast, with long shelf life and easy storage.



Instant Dry Yeast

Product Code: 60695 **10kg:** (20 x 500g Packs)

Product Code: 35874 **10kg:** (2 x 5kg Packs)

A high activity instant dried yeast packed in convenient portions.

Application: Breads, rolls, buns, baguettes, grain and fruit breads, artisan bread, Turkish bread, pizza, instant & retarded doughs.



Yeast Compressed

Product Code: 10897 **12kg:** (12 x 1kg Packs)

A high activity compressed yeast packed in convenient portions.

Application: Breads, rolls, buns, baguettes, grain and fruit breads, artisan bread, Turkish bread, pizza, instant & retarded doughs.





Baking
essentials
QLD



We **BACK YOU** in your Bake

QLD

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Bakers Flour

Reliable flour. Repeatable results.

Bakers flours are milled from 100% Australian wheat and tested to make sure you get consistent quality and performance, batch after batch. Whether you're hand-shaping loaves or making high-volume essentials, you can count on strength, extensibility and reliability.

Bread Mixes

Built to save time. Designed to hold quality.

Bread mixes don't mean shortcuts. Ours are designed to streamline production while still letting you deliver flavour and texture your customers come back for. From white loaves to grainy favourites, our bread mixes are here to support your creativity and consistency.

Bread Improvers & Conditioners

Because not every dough is the same.

Every bakery has its own way of working and our range of improvers and conditioners are built to support that. Whether you're looking to strengthen dough, improve volume, or enhance softness over shelf life, our flexible solutions help you get the best out of your bakes.

Bakers Yeast

Trust the rise. Every time.

Our bakers yeast range is tested to deliver reliable fermentation across a range of doughs and baking conditions. Whether you're baking essentials or specialty goods, you'll get the texture and finish you're known for, with the flavour and aroma to match.

Bakers Flour

Mauri Bakers Flour is made from 100% Australian wheat, delivering consistent strength and performance across seasons. Trusted by bakers nationwide, it's versatile, reliable, and backed by local expert support, helping you bake with confidence, every day.

- ✓ Consistent protein levels deliver reliable dough strength and performance across seasonal variations.
- ✓ Milled to commercial baking standards with proven performance in real bakeries, trusted by professionals across Australia for consistency and quality for over 100 years.
- ✓ Versatile flour range suitable for a wide variety of baked goods, from soft rolls to crusty loaves.
- ✓ Backed by Mauri technical support, with access to local expert advice and troubleshooting to help optimise your bake.
- ✓ Available in bulk formats for convenient large-scale production and efficient inventory management.



Our favourite baking ingredient supplied by Mauri is their Supreme Bakers flour. Its consistency, performance and versatility are ideally suited to our large-scale banana bread and cupcake production lines. It delivers reliable structure and texture in our products, enabling us to produce high volumes with consistency. This is essential to maintaining our brand reputation and our customer satisfaction.



Angela Molloy
The Country Chef Co.





Victory Bakers Flour

Protein: 11.6% - 12.8%

Product Code: 75155 **12.5kg** **Pallet QTY:** 90

Product Code: 16957 **25kg** **Pallet QTY:** 48

A high protein flour that delivers exceptional dough strength, extensibility and consistency across a range of product applications.

Application: Breads, rolls, pastries & retarded doughs.



Maximus Strong Bakers Flour

Protein: 11.3% - 12.3%

Product Code: 16895 **25kg** **Pallet QTY:** 48

A moderate to high protein content that delivers consistent and stable dough properties across a range of applications.

Application: Breads, rolls & pastries.



Supreme Bakers Flour

Protein: 10.6% - 11.4%

Product Code: 16942 **25kg** **Pallet QTY:** 48

A moderate protein content and reliable quality that can be used across a diverse range of applications.

Application: Breads, rolls, pastries, muffins & cakes.

Other Bakers Flour Products

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	PALLET QTY	APPLICATION
Wholemeal Bakers Flour	100% wholemeal flour with high protein and bran content.	83111	25kg	48	Breads, rolls, pastries, muffins & cakes.
Wholemeal Spelt Flour	Ancient grain with high bran content, perfect for artisan baking.	81045	12.5kg	80	Artisan style breads, muffins & pastries.
White Spelt Flour	Wholesome ancient grain, perfect for artisan baking.	82761	12.5kg	80	Artisan style breads & rolls.
Rye Flour	Finely milled rye flour ideal for European style or lighter rye breads.	66648	25kg	48	Artisan style breads & rolls.

Bread Mixes



Mauri Bread Mixes are expertly crafted to help bakers produce premium-quality bread with superior taste, texture, and appearance, without the complexity of scratch baking. Each mix contains a perfect blend of dry active ingredients, requiring only water and yeast to deliver consistent results every time.

Whether you're baking soft white loaves, crusty artisan breads, or hearty wholemeal and grain varieties, our Bread Mixes offer:

- ✓ Reliable performance across a wide range of bread styles.
- ✓ Time-saving convenience with reduced weigh-up and preparation steps.
- ✓ Space-efficient storage ideal for busy bakeries with limited room.
- ✓ Versatile applications from loaves and rolls to pizza bases and savoury inclusions.
- ✓ Customisation potential to add your own signature ingredients like cheese, olives, or herbs.



Our Bun Bread Mix is super consistent. It gives a great product every time and saves a mountain of time through not needing to weigh up multiple ingredients. It's just as simple as pour, mix, add water and yeast, then go! ”

JUSTIN KING

Mauri Technical Applications Manager





Soft White Bread Mix

Product Code: 86007 **12.5kg**

Bake delicious white bread that everybody loves. The crumb is light, fresh and fine.

Application: Sliced loaves, rolls & high tops.



Bun Bread Mix

Product Code: 86002 **12.5kg**

A versatile bun mix that bakes a delicious smooth fine crumb that melts in your mouth.

Application: Sliced loaves, rolls & high tops.



Mixed Grain Bread Mix

Product Code: 85890 **12.5kg**

With tasty and visible grains, this is a combination of wholemeal and white flours. Delivers an even soft crumb and tolerance.

Application: Sliced loaves, rolls & high tops.



Other Bread Mixes

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Wholemeal Bread Mix	Crafted to deliver a wholesome flavour and texture with excellent volume and tolerance and a delicious soft crumb.	86003	12.5kg	Sliced loaves, rolls & high tops.
Crusty White Bread Mix	Bakes a bold continental style loaf with excellent dough handling properties and a crisp and crunchy crust.	86008	12.5kg	Sliced loaves, rolls, high tops, cobs, viennas & free-form loaves.
Dark Rye Bread Mix	Bake wholesome, nutritious rye bread with a rich, dark texture characteristic of this traditional style.	85863	12.5kg	Traditional free-form loaves & rolls.

Bread Concentrates

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
M&M Bread Concentrate	A bread concentrate containing the salt and improver system that helps save time weighing up ingredients in small production runs. Contains preservatives and extends mould-free shelf life. 4% application rate.	59547	20kg	Breads, rolls, buns, meal & grain breads.

Bread Improvers & Conditioners

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Bread Improvers: The foundation of structure

Think of bread improvers as the framework that holds your baked goods together, like the frame of a house. These blends, typically made with ascorbic acid, enzymes and emulsifiers, help strengthen dough and improve volume and texture. Whether you need a versatile option like our All Purpose Bread Improver, or something more targeted like Soft or Crusty Specialty Improver, we've got you covered.

Clean Label Solutions: Simplicity meets transparency

More and more customers are looking for clean label options, and we're proud to offer solutions that meet that demand. Our CL Supa Soft Improver is free from emulsifiers, meaning fewer additives and a simpler ingredient list. It's a great choice for bakers who want to keep things natural and transparent without compromising on performance.

Dough Strengtheners: Built for add-ins

When you're working with doughs that include grains, seeds, or dried fruits, strength matters. Our dough strengtheners combine enzymes with DATEM emulsifier to reinforce structure while maintaining a soft, appealing texture. They're designed to help your dough hold up under pressure - literally.

Crumb Softeners: Softness that lasts

Softness is key to customer satisfaction, and we offer two great options. CL Premium Softener is a clean label product made with just flour and enzymes, perfect for those seeking simplicity. For extended softness and shelf life, Universal Softener includes emulsifiers to keep your bread fresher for longer.

Dough Relaxers: Smoother processing, better results

Efficiency in the bakery matters, and that's where our Relax Mix comes in. It helps reduce mixing time, improves dough development, and minimises shrinkage in sheeted products. The result? More consistent outcomes and smoother production runs.

Whether you're looking to improve structure, softness, or efficiency, Mauri's range of Improvers, Strengtheners, Softeners and Relaxers are here to support your craft.





All Purpose Improver

Product Code: 84257 **10kg**

Multi-purpose improver for a wide range of bakery applications to impact volume, texture and crumb softness. A soy blend with a 1% application rate.

Application: Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia, donuts, instant & retarded doughs.



Soft Specialty Improver

Product Code: 84258 **10kg**

Delivers a white, soft crumb that achieves excellent volume in high top loaves and helps retain its freshness for longer. 1% application rate.

Application: Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia, donuts, instant & retarded doughs.



Universal Softener

Product Code: 16394 **10kg**

Dough conditioner developed to improve crumb structure with additional softness and freshness. Use with an improver 0.5% application rate. RSPO Certified.

Application: Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia, donuts, instant & retarded doughs.

Other Improvers & Conditioners

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Crusty Improver	Achieves high volume loaves with a superior crust and a defined split. A soy-based blend with a 1% application rate.	86408	10kg	Breads, rolls, baguettes, meal and grain, artisan products, pizza, Turkish bread, focaccia, instant & retarded doughs.
Mauri XL Improver	Designed to provide good dough handling, volume, texture and softness. Optimised for QLD flours with a 1% application rate.	59573	15kg	Breads, rolls, buns, pizza, Turkish bread, baguettes & retarded doughs.
CL Supa Soft Improver	Premium soy-based, emulsifier-free improver with excellent dough handling, volume, texture and softness over a prolonged shelf life. Clean label friendly, use at 0.5% application rate.	78119	15kg	Breads, rolls, baguettes, meal and grain, artisan products, pizza, Turkish bread, focaccia, instant & retarded doughs.
CL Premium Softener	Premium softener designed for commercial manufacture of various baked products. Soy & emulsifier free.	81985	15kg	Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia & donuts.
Relax Mix	Conditioner that assists with dough development and sheeting, reducing mixing and resting time. Use with an improver at 0.1% - 0.5% application rate.	16602	25kg	Breads, rolls, buns, meal and grain bread, Turkish bread, pizza, focaccia, sheeted pastry & sheeted doughs.
Boost Dough Conditioner	Label-friendly enzyme-based dough strengthener. Reduces gluten addition by up to 50% and improves dough strength and product resilience.	101858	12.5kg	Breads, rolls, buns, meal and grain, pizza, Turkish bread & focaccia.



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- ✓ High activity fermentation for optimal dough rise and texture.
- ✓ Reliable gas production for consistent volume and crumb structure.
- ✓ Enhanced flavour through natural fermentation by-products.
- ✓ Convenient formats tailored to bakery size and process—from portion packs to bulk solutions.
- ✓ No refrigeration required for Instant Dry Yeast, with long shelf life and easy storage.



Instant Dry Yeast

Product Code: 60695 **10kg:** (20 x 500g Packs)

Product Code: 35874 **10kg:** (2 x 5kg Packs)

A high activity instant dried yeast packed in convenient portions.

Application: Breads, rolls, buns, baguettes, grain and fruit breads, artisan bread, Turkish bread, pizza, instant & retarded doughs.



Baking
essentials
VIC

We **BACK YOU** in your Bake

Vic

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Because not every dough is the same.

Every bakery has its own way of working and our range of improvers and conditioners are built to support that. Whether you're looking to strengthen dough, improve volume, or enhance softness over shelf life, our flexible solutions help you get the best out of your bakes.

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Bakers Flour

Mauri Bakers Flour is made from 100% Australian wheat, delivering consistent strength and performance across seasons. Trusted by bakers nationwide, it's versatile, reliable, and backed by local expert support, helping you bake with confidence, every day.



- ✓ Consistent protein levels deliver reliable dough strength and performance across seasonal variations.
- ✓ Milled to commercial baking standards with proven performance in real bakeries, trusted by professionals across Australia for consistency and quality for over 100 years.
- ✓ Versatile flour range suitable for a wide variety of baked goods, from soft rolls to crusty loaves.
- ✓ Backed by Mauri technical support, with access to local expert advice and troubleshooting to help optimise your bake.
- ✓ Available in bulk formats for convenient large-scale production and efficient inventory management.



Maximus is a very solid flour. We can make all our doughs out of it without any problem.



Ray Johns

The Red Hill Baker





Victory Bakers Flour

Protein: 12% -12.8%

Product Code: 75155 **12.5kg** **Pallet QTY:** 90

Product Code: 16957 **25kg** **Pallet QTY:** 48

A high protein flour that delivers exceptional dough strength, extensibility and consistency across a range of product applications.

Application: Breads, rolls, pastries & retarded doughs.



Maximus Strong Bakers Flour

Protein: 11.4% -12.0%

Product Code: 79081 **12.5kg** **Pallet QTY:** 80

Product Code: 16895 **25kg** **Pallet QTY:** 48

A moderate to high protein content that delivers consistent and stable dough properties across a range of applications.

Application: Breads, rolls, pastries & retarded doughs.



Supreme Bakers Flour

Protein: 10.4% -11.2%

Product Code: 72520 **12.5kg** **Pallet QTY:** 80

Product Code: 16942 **25kg** **Pallet QTY:** 48

A moderate protein content and reliable quality that can be used across a diverse range of applications.

Application: Breads, rolls, pastries, muffins & cakes.

Other Bakers Flour Products

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	PALLET QTY	APPLICATION
Wholemeal Bakers Flour	100% wholemeal flour with high protein and bran content.	75549 54476	12.5kg 25kg	80 48	Breads, rolls, pastries, muffins & cakes.
Wholemeal Spelt Flour	Ancient grain with high bran content, perfect for artisan baking.	81045	12.5kg	80	Artisan style breads, muffins & pastries.
White Spelt Flour	Wholesome ancient grain, perfect for artisan baking.	82761	12.5kg	80	Artisan style breads & rolls.
Rye Flour	Finely milled rye flour ideal for European style or lighter rye breads.	66648	25kg	48	Artisan style breads & rolls.

Bread Mixes



Mauri Bread Mixes are expertly crafted to help bakers produce premium-quality bread with superior taste, texture, and appearance, without the complexity of scratch baking. Each mix contains a perfect blend of dry active ingredients, requiring only water and yeast to deliver consistent results every time.

Whether you're baking soft white loaves, crusty artisan breads, or hearty wholemeal and grain varieties, our Bread Mixes offer:

- ✓ Reliable performance across a wide range of bread styles.
- ✓ Time-saving convenience with reduced weigh-up and preparation steps.
- ✓ Space-efficient storage ideal for busy bakeries with limited room.
- ✓ Versatile applications from loaves and rolls to pizza bases and savoury inclusions.
- ✓ Customisation potential to add your own signature ingredients like cheese, olives, or herbs.



Our Bun Bread Mix is super consistent. It gives a great product every time and saves a mountain of time through not needing to weigh up multiple ingredients. It's just as simple as pour, mix, add water and yeast, then go!



JUSTIN KING

Mauri Technical Applications Manager





Soft White Bread Mix

Product Code: 86007 **12.5kg**

Bake delicious white bread that everybody loves. The crumb is light, fresh and fine.

Application: Sliced loaves, rolls & high tops.



Bun Bread Mix

Product Code: 86002 **12.5kg**

A versatile bun mix that bakes a delicious smooth fine crumb that melts in your mouth.

Application: Sliced loaves, rolls & high tops.



Mixed Grain Bread Mix

Product Code: 85890 **12.5kg**

With tasty and visible grains, this is a combination of wholemeal and white flours. Delivers an even soft crumb and tolerance.

Application: Sliced loaves, rolls & high tops.



Other Bread Mixes

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Wholemeal Bread Mix	Crafted to deliver a wholesome flavour and texture with excellent volume and tolerance and a delicious soft crumb.	86003	12.5kg	Sliced loaves, rolls & high tops.
Crusty White Bread Mix	Bakes a bold continental style loaf with excellent dough handling properties and a crisp and crunchy crust.	86008	12.5kg	Sliced loaves, rolls, high tops, cobs, viennas & free-form loaves.
Dark Rye Bread Mix	Bake wholesome, nutritious rye bread with a rich, dark texture characteristic of this traditional style.	85863	12.5kg	Traditional free-form loaves & rolls.
Rye Bread Mix	Bake wholesome and nutritious rye breads with a mild, earthy flavour and a light, tender crumb - perfect for creating classic rye loaves with a balanced texture and subtle rye character.	34281	25kg	Traditional loaves & rolls.

Bread Concentrates

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
White M Premix	A bread concentrate for a softer crumb and crispier crust with no preservatives. Includes improver and salt. 4% application rate.	77545	15kg	Breads, rolls, buns, meal & grain breads.

Bread Improvers & Conditioners

At Mauri, we know that great baking is both an art and a science. That's why we've developed a range of functional ingredients designed to support bakers in creating consistently high-quality products, whether you're crafting soft sandwich loaves, crusty artisan breads, or anything in between.

Bread Improvers: The foundation of structure

Think of bread improvers as the framework that holds your baked goods together, like the frame of a house. These blends, typically made with ascorbic acid, enzymes and emulsifiers, help strengthen dough and improve volume and texture. Whether you need a versatile option like our All Purpose Bread Improver, or something more targeted like Soft or Crusty Specialty Improver, we've got you covered.

Clean Label Solutions: Simplicity meets transparency

More and more customers are looking for clean label options, and we're proud to offer solutions that meet that demand. Our CL Supa Soft Improver is free from emulsifiers, meaning fewer additives and a simpler ingredient list. It's a great choice for bakers who want to keep things natural and transparent without compromising on performance.

Dough Strengtheners: Built for add-ins

When you're working with doughs that include grains, seeds, or dried fruits, strength matters. Our dough strengtheners combine enzymes with DATEM emulsifier to reinforce structure while maintaining a soft, appealing texture. They're designed to help your dough hold up under pressure - literally.

Crumb Softeners: Softness that lasts

Softness is key to customer satisfaction, and we offer two great options. CL Premium Softener is a clean label product made with just flour and enzymes, perfect for those seeking simplicity. For extended softness and shelf life, Universal Softener includes emulsifiers to keep your bread fresher for longer.

Dough Relaxers: Smoother processing, better results

Efficiency in the bakery matters, and that's where our Relax Mix comes in. It helps reduce mixing time, improves dough development, and minimises shrinkage in sheeted products. The result? More consistent outcomes and smoother production runs.

Whether you're looking to improve structure, softness, or efficiency, Mauri's range of Improvers, Strengtheners, Softeners and Relaxers are here to support your craft.





All Purpose Improver

Product Code: 84257 **10kg**

Multi-purpose improver for a wide range of bakery applications to impact volume, texture and crumb softness. A soy blend with a 1% application rate.

Application: Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia, donuts, instant & retarded doughs.



Soft Specialty Improver

Product Code: 84258 **10kg**

Delivers a white, soft crumb that achieves excellent volume in high top loaves and helps retain its freshness for longer. 1% application rate.

Application: Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia, donuts, instant & retarded doughs.



Universal Softener

Product Code: 16394 **10kg**

Dough conditioner developed to improve crumb structure with additional softness and freshness. Use with an improver 0.5% application rate. RSPO Certified.

Application: Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia, donuts, instant & retarded doughs.

Other Improvers & Conditioners

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Crusty Improver	Achieves high volume loaves with a superior crust and a defined split. A soy-based blend with a 1% application rate.	86408	10kg	Breads, rolls, baguettes, meal and grain, artisan products, pizza, Turkish bread, focaccia, instant & retarded doughs.
CL Supa Soft Improver	Premium soy-based, emulsifier-free improver with excellent dough handling, volume, texture and softness over a prolonged shelf life. Clean label friendly, use at 0.5% application rate.	78119	15kg	Breads, rolls, baguettes, meal and grain, artisan products, pizza, Turkish bread, focaccia, instant & retarded doughs.
CL Bread Improver	An emulsifier-free improver with no added soy, designed to deliver good handling, volume, texture and softness. Clean label friendly, use at 0.5% application.	78120	15kg	Breads, rolls, baguettes, meal and grain, artisan products, pizza, Turkish bread, focaccia, instant & retarded dough.
CL Premium Softener	Premium softener designed for commercial manufacture of various baked products. Soy & emulsifier free.	81985	15kg	Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia & donuts.
Relax Mix	Conditioner that assists with dough development and sheeting, reducing mixing and resting time. Use with an improver at 0.1% - 0.5% application rate.	16602	25kg	Breads, rolls, buns, meal and grain bread, Turkish bread, pizza, focaccia, sheeted pastry & sheeted doughs.
Boost Dough Conditioner	Label-friendly enzyme-based dough strengthener. Reduces gluten addition by up to 50% and improves dough strength and product resilience.	101858	12.5kg	Breads, rolls, buns, meal and grain, pizza, Turkish bread & focaccia.



Because of our long-standing relationships with our suppliers and our expertise in product development, we've got a wide range of Improvers, Softeners and Strengtheners designed for all parts of the industry. So, whether it's hot bread shops right up to plant bakeries, we can tailor our Improvers for those specific industries.



JOHN KRUIIK

Mauri Technical Applications Manager

Bakers Yeast

Yeast is vital in bread making, not only for leavening, but also for delivering the wonderful flavour and aroma we all love from freshly baked bread. Mauri's Yeast Range is crafted to meet the diverse needs of Australian bakers, offering consistent performance, reliable fermentation, and excellent dough development.

Bake with confidence and consistency in each batch.

Whether you choose Instant Dry or Compressed, our yeast delivers:

- ✓ High activity fermentation for optimal dough rise and texture.
- ✓ Reliable gas production for consistent volume and crumb structure.
- ✓ Enhanced flavour through natural fermentation by-products.
- ✓ Convenient formats tailored to bakery size and process—from portion packs to bulk solutions.
- ✓ No refrigeration required for Instant Dry Yeast, with long shelf life and easy storage.



Instant Dry Yeast

Product Code: 60695 **10kg:** (20 x 500g Packs)

A high activity instant dried yeast packed in convenient portions.

Application: Breads, rolls, buns, baguettes, grain and fruit breads, artisan bread, Turkish bread, pizza, instant & retarded doughs.



Yeast Compressed

Product Code: 10897 **12kg:** (12 x 1kg Packs)

A high activity compressed yeast packed in convenient portions.

Application: Breads, rolls, buns, baguettes, grain and fruit breads, artisan bread, Turkish bread, pizza, instant & retarded doughs.



Baking
essentials
WA

We **BACK YOU** in your Bake

WA

When you choose Mauri, you're choosing more than high-quality ingredients – you're gaining a partner who understands the demands of commercial baking and is invested in your success. Our technical team is available to support you with challenges, recipe adjustments, or process improvements, whether on site or by phone. Let's Bake Better Together.

Bakers Flour

Reliable flour. Repeatable results.

Bakers flours are milled from 100% Australian wheat and tested to make sure you get consistent quality and performance, batch after batch. Whether you're hand-shaping loaves or making high-volume essentials, you can count on strength, extensibility and reliability.

Bread Mixes

Built to save time. Designed to hold quality.

Bread mixes don't mean shortcuts. Ours are designed to streamline production while still letting you deliver flavour and texture your customers come back for. From white loaves to grainy favourites, our bread mixes are here to support your creativity and consistency.

Bread Improvers & Conditioners

Because not every dough is the same.

Every bakery has its own way of working and our range of improvers and conditioners are built to support that. Whether you're looking to strengthen dough, improve volume, or enhance softness over shelf life, our flexible solutions help you get the best out of your bakes.

Bakers Yeast

Trust the rise. Every time.

Our bakers yeast range is tested to deliver reliable fermentation across a range of doughs and baking conditions. Whether you're baking essentials or specialty goods, you'll get the texture and finish you're known for, with the flavour and aroma to match.



Bakers Flour

click here for recipe ideas

Mauri Bakers Flour is made from 100% Australian wheat, delivering consistent strength and performance across seasons. Trusted by bakers nationwide, it's versatile, reliable, and backed by local expert support, helping you bake with confidence, every day.

- ✓ Consistent protein levels deliver reliable dough strength and performance across seasonal variations.
- ✓ Milled to commercial baking standards with proven performance in real bakeries, trusted by professionals across Australia for consistency and quality for over 100 years.
- ✓ Versatile flour range suitable for a wide variety of baked goods, from soft rolls to crusty loaves.
- ✓ Backed by Mauri technical support, with access to local expert advice and troubleshooting to help optimise your bake.
- ✓ Available in bulk formats for convenient large-scale production and efficient inventory management.



The most important ingredient we use is Mauri Supreme Flour. We use it across around 80% of our production, mainly in our pie bases and puff pastry. It consistently produces a golden colour and flaky pastry, and customers regularly comment on how great our pastry tastes.



LARRY PANTALEO
Pinjarra Bakery





Victory Bakers Flour

Protein: 11.5% -12.8%

Product Code: 75155 **12.5kg** **Pallet QTY:** 80

Product Code: 16957 **25kg** **Pallet QTY:** 42

A high protein flour that delivers exceptional dough strength, extensibility and consistency across a range of product applications.

Application: Breads, rolls, pastries & retarded doughs.



Maximus Strong Bakers Flour

Protein: 11.4% -12.5%

Product Code: 79081 **12.5kg** **Pallet QTY:** 80

Product Code: 16895 **25kg** **Pallet QTY:** 42

A moderate to high protein content that delivers consistent and stable dough properties across a range of applications.

Application: Breads, rolls, pastries & retarded doughs.



Supreme Bakers Flour

Protein: 10.8% -11.6%

Product Code: 78799 **12.5kg** **Pallet QTY:** 80

Product Code: 16942/44022 **25kg** **Pallet QTY:** 42

A moderate protein content and reliable quality that can be used across a diverse range of applications.

Application: Breads, rolls, pastries, muffins & cakes.

Other Bakers Flour Products

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	PALLET QTY	APPLICATION
Strong Bakers Flour	A quality, hard wheat bakers flour with moderate to high protein.	71506	25kg	42	Breads, rolls & pastry products.
Aged Strong Flour	A quality, hard wheat bakers flour that has been aged to give additional processing tolerance.	15119	25kg	42	Breads, rolls & pastry products.
Wholemeal Bakers Flour	100% wholemeal flour with high protein and bran content.	75549 83111	12.5kg 25kg	80 42	Breads, rolls, pastries, muffins & cakes.
Wholemeal Spelt Flour	Ancient grain with high bran content, perfect for artisan baking.	81045	12.5kg	80	Artisan style breads, muffins & pastries.
White Spelt Flour	Wholesome ancient grain, perfect for artisan baking.	82761	12.5kg	80	Artisan style breads & rolls.
Rye Flour	Finely milled rye flour ideal for European style or lighter rye breads.	66648	25kg	48	Artisan style breads & rolls.

Bread Mixes



Mauri Bread Mixes are expertly crafted to help bakers produce premium-quality bread with superior taste, texture, and appearance, without the complexity of scratch baking. Each mix contains a perfect blend of dry active ingredients, requiring only water and yeast to deliver consistent results every time.

Whether you're baking soft white loaves, crusty artisan breads, or hearty wholemeal and grain varieties, our Bread Mixes offer:

- ✓ Reliable performance across a wide range of bread styles.
- ✓ Time-saving convenience with reduced weigh-up and preparation steps.
- ✓ Space-efficient storage ideal for busy bakeries with limited room.
- ✓ Versatile applications from loaves and rolls to pizza bases and savoury inclusions.
- ✓ Customisation potential to add your own signature ingredients like cheese, olives, or herbs.



Our Bun Bread Mix is super consistent. It gives a great product every time and saves a mountain of time through not needing to weigh up multiple ingredients. It's just as simple as pour, mix, add water and yeast, then go! ”

Justin King

Mauri Technical Applications Manager





Soft White Bread Mix

Product Code: 86007 **12.5kg**

Product Code: 34279 **25kg**

Bake delicious white bread that everybody loves. The crumb is light, fresh and fine.

Application: Sliced loaves, rolls & high tops.



Bun Bread Mix

Product Code: 86002 **12.5kg**

A versatile bun mix that bakes a delicious smooth fine crumb that melts in your mouth.

Application: Sliced loaves, rolls & high tops.



Mixed Grain Bread Mix

Product Code: 85890 **12.5kg**

With tasty and visible grains, this is a combination of wholemeal and white flours. Delivers an even soft crumb and tolerance.

Application: Sliced loaves, rolls & high tops.



Other Bread Mixes

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Wholemeal Bread Mix	Crafted to deliver a wholesome flavour and texture with excellent volume and tolerance and a delicious soft crumb.	86003	12.5kg	Sliced loaves, rolls & high tops.
Crusty White Bread Mix	Bakes a bold continental style loaf with excellent dough handling properties and a crisp and crunchy crust.	86008	12.5kg	Sliced loaves, rolls, high tops, cobs, viennas & free-form loaves.
Viking Rye Bread Mix	Ready-to-use rye bread premix designed to deliver a traditional rye-style loaf with consistent performance and flavour.	64078	25kg	Traditional free-form loaves & rolls.

Bread Improvers & Conditioners

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Think of bread improvers as the framework that holds your baked goods together, like the frame of a house. These blends, typically made with ascorbic acid, enzymes and emulsifiers, help strengthen dough and improve volume and texture. Whether you need a versatile option like our All Purpose Bread Improver, or something more targeted like Soft or Crusty Specialty Improver, we've got you covered.

Clean Label Solutions: Simplicity meets transparency

More and more customers are looking for clean label options, and we're proud to offer solutions that meet that demand. Our CL Supa Soft Improver is free from emulsifiers, meaning fewer additives and a simpler ingredient list. It's a great choice for bakers who want to keep things natural and transparent without compromising on performance.

Dough Strengtheners: Built for add-ins

When you're working with doughs that include grains, seeds, or dried fruits, strength matters. Our dough strengtheners combine enzymes with DATEM emulsifier to reinforce structure while maintaining a soft, appealing texture. They're designed to help your dough hold up under pressure - literally.

Crumb Softeners: Softness that lasts

Softness is key to customer satisfaction, and we offer two great options. CL Premium Softener is a clean label product made with just flour and enzymes, perfect for those seeking simplicity. For extended softness and shelf life, Universal Softener includes emulsifiers to keep your bread fresher for longer.

Dough Relaxers: Smoother processing, better results

Efficiency in the bakery matters, and that's where our Relax Mix comes in. It helps reduce mixing time, improves dough development, and minimises shrinkage in sheeted products. The result? More consistent outcomes and smoother production runs.

Whether you're looking to improve structure, softness, or efficiency, Mauri's range of Improvers, Strengtheners, Softeners and Relaxers are here to support your craft.





All Purpose Improver

Product Code: 84257 **10kg**

Multi-purpose improver for a wide range of bakery applications to impact volume, texture and crumb softness. A soy blend with a 1% application rate.

Application: Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia, donuts, instant & retarded doughs.



Soft Specialty Improver

Product Code: 84258 **10kg**

Delivers a white, soft crumb that achieves excellent volume in high top loaves and helps retain its freshness for longer. 1% application rate.

Application: Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia, donuts, instant & retarded doughs.



Universal Softener

Product Code: 16394 **10kg**

Dough conditioner developed to improve crumb structure with additional softness and freshness. Use with an improver 0.5% application rate. RSPO Certified.

Application: Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia, donuts, instant & retarded doughs.

Other Improvers & Conditioners

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Crusty Improver	Achieves high volume loaves with a superior crust and a defined split. A soy-based blend with a 1% application rate.	86408	10kg	Breads, rolls, baguettes, meal and grain, artisan products, pizza, Turkish bread, focaccia, instant & retarded doughs.
CL Supa Soft Improver	Premium soy-based, emulsifier-free improver with excellent dough handling, volume, texture and softness over a prolonged shelf life. Clean label friendly, use at 0.5% application rate.	78119	15kg	Breads, rolls, baguettes, meal and grain, artisan products, pizza, Turkish bread, focaccia, instant & retarded doughs.
CL Bread Improver	An emulsifier-free improver with no added soy, designed to deliver good handling, volume, texture and softness. Clean label friendly, use at 0.5% application.	78120	15kg	Breads, rolls, baguettes, meal and grain, artisan products, pizza, Turkish bread, focaccia, instant & retarded dough.
CL Premium Softener	Premium softener designed for commercial manufacture of various baked products. Soy & emulsifier free.	81985	15kg	Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia & donuts.
Relax Mix	Conditioner that assists with dough development and sheeting, reducing mixing and resting time. Use with an improver at 0.1% - 0.5% application rate.	16602	25kg	Breads, rolls, buns, meal and grain bread, Turkish bread, pizza, focaccia, sheeted pastry & sheeted doughs.
Boost Dough Conditioner	Label-friendly enzyme-based dough strengthener. Reduces gluten addition by up to 50% and improves dough strength and product resilience.	101858	12.5kg	Breads, rolls, buns, meal and grain, pizza, Turkish bread & focaccia.



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JOHN KRUIJK

Mauri Technical Applications Manager

Bakers Yeast

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Bake with confidence and consistency in each batch.

- ✓ High activity fermentation for optimal dough rise and texture.
- ✓ Reliable gas production for consistent volume and crumb structure.
- ✓ Enhanced flavour through natural fermentation by-products.
- ✓ Convenient formats tailored to bakery size and process—from portion packs to bulk solutions.
- ✓ No refrigeration required for Instant Dry Yeast, with long shelf life and easy storage.



Instant Dry Yeast

Product Code: 60695 **10kg:** (20 x 500g Packs)

Product Code: 35874 **10kg:** (2 x 5kg Packs)

A high activity instant dried yeast packed in convenient portions.

Application: Breads, rolls, buns, baguettes, grain and fruit breads, artisan bread, Turkish bread, pizza, instant & retarded doughs.