



Lesaffre Australia Pacific P/L

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PRODUCT SPECIFICATION

Product Name	Croissant Improver	Page Number	1/2
Product Code	2066	Specification Number	SI 02
Trade Use	Croissant Improver	Date of Issue	19/6/01
PIF #	SI 02	Date of Reissue	October 2007
MSDS #	SI 02		
Prepared By	John Hammond	Reason for reissue	For Customer PIF

General Description

A complete frozen and retarded dough improver developed for use in the manufacture of fresh, frozen dough and retarded sweet rolls and croissants.

The product is a lump free yellow powder with cream of tartar odour. The powder will turn a buff colour if exposed to natural light.

Ingredients

Soya Flour, Emulsifier 472 (e), Stabilisers 412, 415, Flour treatment agent (300) , Enzymes.

Typical Croissant formulation

Flour Medium Protein	100 %	25 Kg
Salt	2 %	0.5 Kg
Sugar	10%	2.5 Kg
Croissant Improver	1 %	0.25 Kg
Vegetable Shortening		
or		
Skimmed Milk powder	2 %	0.5 Kg
Compressed Frozen		
Dough Yeast	2 %	0.5 Kg
Chilled Water**	52 %	13 litres

** Adjust to suit flour

For each scaled off 6 kg piece of dough roll in 1.5 kgs of Unsalted Butter or margarine with four half turns through the dough brake.

Nutritional Information

Values/100g

Energy	1950 kJ	Carbohydrates	17 g
Protein	29 g	Sugars	10 g
Fat Total	33 g	Dietary fibre	10 g
Saturated	18 g	Sodium	6 mg

Nutrition information is supplied as a customer service. The stated values cannot be expected to be present in the finished baked product. It also should be noted this product will contribute only 0.4% of the finished baked product.



Specification 1. Each batch must comply to Fermex 's Test Bake criteria for this product.

2. Ascorbic Acid content 1.3% to 1.8% (MERCK Reflectoquant system.)

3. Sieve Test; No retention on # BS 410 Laboratory Sieve

Packaging: 15 kg in a virgin polythene liner with no mechanical closures. in a taped white printed and labelled carton. Stacked on a padded standard hardwood pallet

Storage and Shelf Life: Can be stored for six months after manufacture in a cool dry hygienic environment below 20⁰C .

Transport Stretch wrap with dry food products excluding those with strong odours Top load only in cool and clean hygienic conditions

Animal Products **NO** raw materials used in this formulation contain any product of animal origin.

GMO **NO** raw materials containing any genetically modified material were used in this formulation.

Additives/Processing Aids This product was blended and packed. No additives or processing aids were required in its preparation

Country of Origin Croissant Bread Improver is manufactured in Australia from local and imported raw materials

Allergens All raw materials used in products formulated at the Fermex Yeast Silverwater site are set out in the Ingredients list and on all of the formulated product's labels. However as a number of allergens are stored in quarantine away from the blending room at the Silverwater site small quantities of allergen(s) not listed in the ingredients list may inadvertently be found in very small quantities in any of the formulated products

Manufacturer's Statement(s)

1 This Bread Improver is made under a HACCP FOOD SAFETY program

2 This product enjoys Halal accreditation

3 PIF, HACCP, Halal and MSDS documents and statements relating to OH&S and the environment matters are available on the Company's web site www.fermex.com.au

John Hammond
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