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PRODUCT SPECIFICATION

Product Name	Deluxe Bread Improver	Page Number	1/2
Product Code	2160	Specification Number	SI 03
Trade Use	No Time Bread Improver	Date of Issue	19/06/01
PIF # MSDS #	SI 03 SI 03	Date of Reissue	October 2007
Prepared By	John Hammond	Reason for reissue	For Customer PIF

General Description

Fermex Deluxe Bread Improver is formulated for use as a general purpose no time bread dough improver in the production of white bread, wholemeal and multi-grain bread and bread rolls and similar wheat flour based baked products. It can be used with single spiral and two arm, and, high speed small impeller mixers.

Deluxe Improver is a light tan powder with characteristic tartaric acid and malt odour notes.

Ingredients Malt Wheat Flour, Mineral (170), Emulsifier (472 e), Soya Flour, Inactive Dry Yeast, Flour treatment agent (300, enzymes)

White Bread Dough Formula

Flour	100 %	25 Kg
Salt	2 %	0.5 Kg
Deluxe Improver	1%	0.25Kg
Compressed Yeast	3 %	0.75 Kg
or		
Active dry yeast	1 %	0.25 Kg
Water**	60 %	15 litres

** Adjust to suit flour

Nutritional Information

Values/100g

Energy	1160 kJ	Carbohydrates	22.1 g
Protein	8.8 g	Sugars	5.2g
Fat Total	13.9 g	Dietary fibre	14.8g
Saturated	10.1 g	Sodium	30 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 0.6% 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 lined printed white labelled multi walled sewn sack with no mechanical closures. Stacked 6 to a row 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 Deluxe 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



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