



# Lesaffre Australia Pacific Pty Ltd

ABN Number 20 061508 825  
37 Day Street, SILVERWATER, N.S.W. 2141  
Mail : P.O. Box 6625 SILVERWATER BC 1811  
N.S.W. AUSTRALIA  
Phone : (02) 8748 8200  
Fax : (02) 9748 3475

## PRODUCT SPECIFICATION

Product Name	Freezex Bread Improver	Page Number	1/2
Product Code	2363	Specification Number	SI 06
Trade Use	A frozen and retarded dough improver	Date of Issue	19/02/02
		Date of Reissue	20/6/07
Prepared By	John Hammond	Reason for reissue	Company name change

### General Description

A complete frozen and retarded dough bread improver developed for use in the manufacture of breads and rolls made from frozen and retarded doughs. Enzymes unique to the baking industry give increased volume to the baked product after freezing or retardation.

**Usage Rate:** Maximum usage 1% on flour weight

**INGREDIENTS** Malted Wheat flour, Mineral 516, Emulsifier 472e  
Baking Additive 355, Inactive Dry Yeast, Ascorbic Acid 300  
Enzymes

### White Bread Dough Formula

Flour	100 %	25 Kg
Salt	2 %	0.5 kg
FREEZEX Improver	1 %	0.25 Kg
Vegetable Shortening	2 %	0.5 Kg
Compressed Yeast	5 %	1 Kg

or

Instant Active dry yeast	1.6 %	0.4 Kg
Water**	60 %	15 litres

\*\* Adjust to suit flour

**Specification** 1. Each batch must comply to Fermex LAP Test Bake criteria

2. Ascorbic Acid content 0.7% to 1.3%  
(MERCK Reflectoquant system)

3. Sieve Test

No retention on # BS 410 Laboratory Sieve

4 Biological Standards

Coliforms < 10/gm

E. Coli < 10/gm

Moulds Nil

Salmonella Not Detected

**Packaging**: 15 kg in a virgin polythene liner with no mechanical closures in a taped printed labelled carton. The label will comply with ANZ Food Standards Codes

**Storage**: Can be stored for six months after manufacture in a cool dry hygienic environment below 20.

### **Manufacturer's Statement**

1. None of the raw materials used in this formulation contains any product of animal origin.

2. No raw materials containing any genetically modified material were used in this formulation.

3. This product is manufactured under a HACCP FOOD SAFETY program.

4. This product includes Australian and imported raw materials.

John Hammond  
Technical Manager