

# fermex bly

## BAKELS -LESAFFRE YEAST PTY. LIMITED

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## PRODUCT SPECIFICATION

Product Name	<b>Instant Bread Improver</b>	Page Number	1/2
Product Code	2425	Specification Number	SI 07
Trade Use	An instant bread improver	Date of Issue	19/6/01
		Date of Reissue	5/6/02
Prepared By	John Hammond	Reason for reissue	

### General Description

Fermex Instant Bread Improver is formulated for use as a general purpose 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 and two arm, and, high speed small impeller mixers.

**It is ideal for the production of Mediterranean style bread products**

It is a yellow to light tan powder with malt odour notes.

**Ingredients:** Soya Flour, Mineral (516), Inactive Dry Yeast, Malt Flour, Sugar, Flour treatment agent (300,), enzymes (Amylase)

**Usage Rate:** 0.5 % on flour weight

### White Bread Dough Formula

<b>Flour</b>	<b>100 %</b>	<b>25 Kg</b>
<b>Salt</b>	<b>2 %</b>	<b>0.5 kg</b>
<b>Instant Improver</b>	<b>0.5 %</b>	<b>0.125 Kg</b>
<b>Vegetable Shortening</b>	<b>2 %</b>	<b>0.5 Kg</b>
<b>Compressed Yeast</b>	<b>3 %</b>	<b>0.75 Kg</b>
<b>or</b>		
<b>Instant Active dry yeast</b>	<b>1 %</b>	<b>0.25 Kg</b>
<b>Water**60 %</b>		<b>15 litres</b>

\*\* Adjust to suit flour

### **Specification**

1. Each batch must comply to Fermex BLY's Test Bake criteria

2. Ascorbic Acid content 1.7% to 2.3%  
( 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 C.

### **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

John Hammond  
Technical Manager