



# Lesaffre Australia Pacific Pty Ltd

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Product Name	Point 5 Bread Improver	Page Number	1/2
Product Code	2530	Specification Number	SI 09
Trade Name	baguette/retarded dough Improver	Date of Issue	
		Date of Reissue	20/06/07
Prepared By	John Hammond	Reason for reissue	Company name change

## PRODUCT SPECIFICATION

### General Description:

Point 5 is a total bread improver formulated for the use in the production of high quality bread rolls, continental bread rolls and baguette style bread, anywhere a light crusty finished is desired.

Point 5 performs equally well both in no-time and extended time fermented doughs.

Point 5's sophisticated balance of enzymes and emulsifiers slow staling and crust softening this combined with the natural attributes of Soya Flour make Point 5 Improver ideal for the manufacture of par baked supper rolls and bread sticks

### Ingredients:

Soya Flour, Emulsifier (472(e)), Enzyme (Amylase) ,  
Inactive dry yeast , Flour treatment agent (300).

### Usage Rate:

0.5 % of Flour weight

### **Specification**

1. Must comply to Fermex LAP's Test Bake Criteria

2. Ascorbic Acid content 2.7% to 3.3%  
( 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

### **Packaging:**

15 kg in polythene liner with no mechanical closures in a taped printed labelled carton.

### **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.
4. This product includes Australian and imported raw materials.

John Hammond  
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