



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 Name	Safex Bread Improver	Page Number	1/2
Product Code		Specification Number	SI 14
Trade Use	An instant bread improver	Date of Issue	20/9/02
		Date of Reissue	20/06/2007
Prepared By	John Hammond	Reason for reissue	Company name change

PRODUCT SPECIFICATION

General Description

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

It is a light tan powder with characteristic mustard and soya odour notes.

Ingredients:

Soya Flour Flour, Mineral (170), Emulsifiers (472 e 481), Inactive Dry Yeast, Flour treatment agent (300,), enzymes (Amylase)

Usage Rate: Maximum usage rate 1 % on flour weight

White Bread Dough Formula

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

** Adjust to suit flour

Specification

1. Each batch must comply to Fermex LAP's Test Bake Specification

2. Ascorbic Acid content 1.3% to 1.8%
(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 in 25 gms

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 considered a process aid under 1.3.3 of the food safety Code and is except from declaring Nutrient Panel Information.
A separate NIP is available as a customer service.

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

5. This improver is manufactured in Australia and includes Australian and imported raw materials.

John Hammond
Technical Manager