



# Lesaffre Australia Pacific Pty Ltd

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Product Name	<b>Universal Bread Improver</b>	Page Number	1/2
Product Code	2626	Specification Number	SI 11
Trade Use	A conventional bulk fermented bread dough improver	Date of Issue	19/6/01
		Date of Reissue	20/6/07
Prepared By	John Hammond	Reason for reissue	Company name change

## PRODUCT SPECIFICATION

### General Description

Fermex Universal Bread Improver is formulated for use as a general purpose dough improver in the production of fermented bulk doughs for the manufacture of white bread and bread rolls and similar wheat flour based baked products. It can be used with single and two mixers.

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

### Ingredients:

Malt Flour, Mineral (516), Inactive Dry Yeast, Soya Flour, Wheat Flour, Flour treatment agent (300), enzymes (Amylase).

### Usage Rate:

Maximum usage rate 0.25 % on flour weight

### White Bread Dough Formula

Flour	100 %	25 Kg
Salt	2 %	0.5 kg
Universal Improver	0.25 %	62.5 gms
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 criteria

2. Ascorbic Acid content 3.6% to 4.4%  
( 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 bread improver is supplied as process aid under 1.3.3 of the Code and is exempt from providing Nutrition values.

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

5. This product includes Australian and imported raw materials.

John Hammond  
Technical Manager