

# 5% improver for cakes loose



## Description :

It's use for the production of baguettes , half- baguettes , rolls allows for excellent effect , characterized by soft and well- dyed leather. We get plump and tender flesh. Resistant to fluctuations in the quality of flour.

## Recipe:

Wheat flour	100kg
MIX	5kg
Yeast	3kg
Salt	2kg
Water	70kg
Cake	180kg

## Parameters :

### Mixingtime :

Freespins	5min
Speedspins	8min
Cake temperature	22-24°C
Cake aging	45min
Sample weight	ok.90g
Cooking tchem	60min
Cooking time	15min
The furnace temperature	240°C
The final temperature furnace	210°C

## Composition:

Potato flakes , wheat flour , salt, acid, dry wheat gluten malt, wheat , soybean lecithin , glucose, barley malt , ascorbic acid, enzyme: amylase, xylanase

## Comments:

- bake with abundant fog  
- 5 minutes before end of baking  
break the luft