

**magimix®****Baking
Improver**

Concentrate Soft



A low-allergen baking improver for the production of hamburgers and sandwich breads, contains gluten as the only allergen.

Advantages:

- also suitable for special low-allergen products - with the exception of gluten, it does not contain any allergens even in cross-contamination
- significantly extends the freshness of finished products
- reduces the crumbling
- supports the elasticity of the crumb during storage

Dosage:

0,1 % on flour weight

Ingredients:

wheat flour; enzymes.

Packaging:

25 kg (bag with PE layer)

Storage conditions:

temperature up to 25 °C and relative humidity up to 70 %

Shelf life:

12 months in original packaging

**Hamburger bun
premium (75 g)**

	Weight
Wheat flour T 530	100 kg
Sugar	10 kg
Oil	5 kg
Baker's yeast	4 kg
DYNAMIK GIGA	1 kg
Salt	2 kg
CONCENTRATE SOFT	0,1 kg
Water	55 kg
Total	177,1 kg

Technological parameters

Mixing	3+5 min
Dough temperature	approx. 25 °C
Resting	15 min
Dividing	90 g
Shaping	hamburger bun
Proofing	50-60 min / 35 °C / 75 %
Baking	15 min / 235-210 °C

Nutritional data (average values per 100 g of product produced according to the recipe):

energy value	1262 kJ/ 299 kcal
fats	4,7 g
of which saturates	0,5 g
carbohydrates	54,0 g
of which sugars	8,8 g
fibre	2,4 g
protein	8,6 g
salt	1,4 g

**Lesaffre Cesko, a. s.**

Hodolanska 1296/34, 779 00 Olomouc, Czech Republic

tel.: +420 844 440 440, e-mail: orders.cz@lesaffre.com

www.lesaffre.cz