



magimix®



Baking
Improver

Imuno Booster

Baking improver containing vitamins and minerals, ideal for the nutritional enrichment of any bakery product recipe.

Advantages:

- the composition of the product and its dosage is calculated so that the enriched bakery products are a source of all declared **vitamins and minerals** according to current EU legislation
- bakery products can be labeled as a source of vitamins and minerals and may carry **health claims**:
 - vitamins D, B6, B12 and the minerals selenium and zinc** contribute to the normal function of the immune system
 - folic acid** contributes to the reduction of tiredness and fatigue
- by following our recommended recipe, it is possible to achieve **15 % of the nutrient reference value of vitamins and minerals** in the final product, which can be also described as:
 - a source of fibre and protein**

When using Imuno Booster in a different recipe it is necessary to respect the dosage of at least 5 % Imuno Booster on flour weight and a dough yield of 160-200.

Dosage:

5 % on flour weight

Ingredients:

wheat flour; ground barley malt; deactivated yeast; zinc citrate; sodium selenite; vitamin B12; folic acid; vitamin D3; vitamin B6; enzymes.

Packaging:

25 kg (bag with PE layer)

Storage conditions:

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

Shelf life:

9 months in original packaging



Imuno toast bread (600 g)

	Weight
Wheat flour T 530	100 kg
CROCO CEREAL	15 kg
RYE-POTATO FERMENT	3 kg
IMUNO BOOSTER	5 kg
Baker's yeast	5 kg
Salt	1,5 kg
Sugar	1 kg
PROMINENT STAR	0,5 kg
Oil	5 kg
Water	52,4 kg
Total	186,4 kg

Technological parameters

Mixing	3+5 min
Dough temperature	28 °C
Resting	approx. 15 min
Dividing	680 g
Shaping	toast bread
Proofing	approx. 60 min / 35 °C / 75 %
Baking	approx. 50 min / 230-240 °C

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

energy value	1370 kJ/ 328 kcal
fats	9,4 g
of which saturates	1,3 g
carbohydrates	47,0 g
of which sugars	3,2 g
fibre	5,3 g
protein	11,0 g
salt	1,0 g



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