



magimix®



Baking
Improver

Profit CH

Cost-effective bread baking improver.

Advantages:

- favourable price of the product
- increases the stability of the dough during proofing
- favourably influences the baking process
- increases the porosity of the crumb and thus the overall volume of the product
- significantly prolongs the softness, freshness and shelf life of products

Dosage:

1 % on flour weight

Ingredients:

wheat flour; wheat gluten;
flour treatment agent: L-ascorbic acid; enzymes.

Packaging:

25 kg (bag with PE layer)

Storage conditions:

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

Shelf life:

10 months in original packaging



Wheat-rye bread (800 g)

	Weight
Wheat flour T 1000	60 kg
Rye flour T 930	28 kg
Rye whole grain sourdough	18 kg
Baker's yeast	3 kg
Salt	2 kg
PROFIT CH	1 kg
Whole caraway	0,4 kg
Water	68 kg
Total	180,4 kg

Technological parameters

Mixing	3+6 min
Dough temperature	26-28 °C
Resting	approx. 20 min
Dividing	940 g
Shaping	loaf
Proofing	50-60 min / 35 °C / 75 %
Baking	approx. 50 min / 250-200 °C

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

energy value	958 kJ/ 226 kcal
fats	1,1 g
of which saturates	0,1 g
carbohydrates	45,0 g
of which sugars	1,8 g
fibre	4,0 g
protein	7,2 g
salt	1,3 g