



magimix®



Baking
Improver

Resolt

Baking improver for wheat bread allowing the reduction of recipe salt content by up to 30 %.

Advantages:

- suitable also for industrial production due to good workability and dough stability
- suitable for recipes with a maximum rye flour content of 15 %
- the products have a uniform and fine crumb
- fine aromatic ingredients give the finished products smoothness and a pleasant milky-sweet taste

The **"reduced salt"** claim can be applied for the finished product prepared with Resolt according to the recommended recipe.

Dosage:

2 % on flour weight

Ingredients:

wheat flour; dried deactivated yeast; whey powder; barley malt; stable wheat sourdough; enzymes; flour treatment agent: ascorbic acid.

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



Wheat bun (65 g)

	Weight
Wheat flour T 530	100 kg
Baker's yeast	3 kg
RESOLT	2 kg
Salt	1,25 kg
Oil	4 kg
Water	52 kg
Total	162,25 kg

Technological parameters

Mixing	4+5 min
Dough temperature	approx. 28 °C
Resting	approx. 10+10 min
Dividing	80 g
Shaping	stamped bun
Proofing	approx. 50 min / 35 °C / 75 %
Baking	approx. 15 min / 240-200 °C

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

energy value	1192 kJ/ 282 kcal
fats	3,9 g
of which saturates	0,4 g
carbohydrates	51,0 g
of which sugars	1,6 g
fibre	2,5 g
protein	9,2 g
salt	0,9 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