

Improver



data-bak

ENZIBAK

*Improver for all types of bakery products.
Suitable for industrial production.*



ENZIBAK

Improver for standard enzyme-based products without emulsifiers.
Ensures stable product volume and easy machine processing.

An effective enzyme-based improver without emulsifiers. It gives the products a golden crust color, standard aroma, and taste, with excellent volume and freshness. Added to flour mass, it's a clean label improver suitable for both long and short processes and suitable for industrial use.



0.7-1%



10 kg
25 kg



600/700 kg

INGREDIENTS	Pastry		Bread	
	Wheat flour T550	100%	100%	
	ENZIBAK	1%	1%	
	Improver	-	-	
	Salt	1,8%	1,8%	
	Sugar	4 - 6%	-	
	Fat	3 - 5%	2%	
	Yeast	4%	2,5%	
	Water	approx. 55%	approx. 65%	
PROCEDURE	Mixing	4 + 6 min	4 + 6 min	
	Resting in the dough	from 0 to 10 min	from 0 to 15 min	
	Dividing	e.g. 70 grams	e.g. 550 grams	
	Fermentation	approx. 45 min at 38°C, 75% humidity	approx. 50 min at 38°C, 75% humidity	
	Baking	260°C, approx. 8 min	240°C for 10 min, → 210°C for approx. 25 min; with the vent open	

The dosage of the improver is adjusted according to the type and nature of the production.