

Improver



data-bak

ST BIGEN

Improver for bakery products such as flatbread and baguettes with a distinctive aroma, flavor, and scent.



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Improver for baguettes, ciabattas, pastries, and other products with an airy, porous structure. Suitable for short and long processes.

An improver based on dry sourdough and enzymes, giving products a rustic appearance with a porous structure. Ensures prolonged freshness without pre-fermentation. Provides an elastic and soft crumb with a pleasant sourdough aroma. Enables fast industrial production and extended fermentation. Provides an open product structure, crispy crust, and intense flavor and aroma.



INGREDIENTS	Pastry		Bread	Baguette
	Wheat flour T550	100%	100%	100%
	ST BIGEN	3%	3%	3%
	Salt	1,8%	1,8%	1,8%
	Sugar	-	-	-
	Fat	2%	-	-
	Yeast	3%	2%	2,5%
	Water	approx. 55%	approx. 65%	approx. 70%

PROCEDURE	Mixing	4 + 8 min	4 + 12 min	4 + 12 min
	Resting in the dough	from 0 to 10 min	from 0 to 15 min	from 0 to 60 min
	Dividing	e.g. 70 grams	e.g. 550 grams	e.g. 350 grams
	Fermentation	approx. 45 min at 38°C, 75% humidity	approx. 50 min at 38°C, 75% humidity	approx. 30 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	260°C for 10 min → 210°C for approx. 15 min; with the vent open

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