



# A-Bake

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**Clean label, Natural  
Bread improvers**

# What is a bread improver?

A bread improver is a combination of ingredients: technological auxiliaries, additives and various raw materials, whether of cereal origin or not, all mixed according to a suitable formula.

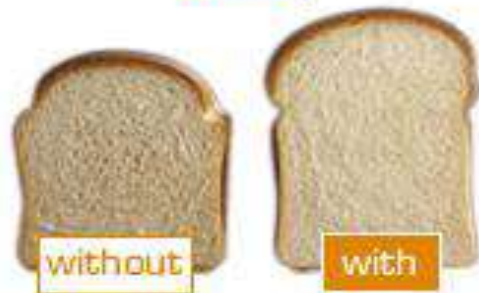
The formula comprises all or part of the following 5 components :

- oxidising agents
- reducing agents
- enzymes
- emulsifiers
- various ingredients with specific effects.

► Provides a good oven spring,



► The colour of the crumb,



► A smooth crust, free from blistering,



► Regular honeycombing



► Softness and freshness,



## Why do we use improvers?

Originally, bread improvers had a somewhat universal application, in other words they offered a broad functionality in bread-making. Market developments and the requirements of new baking technologies have meant that, for a number of years, bread improver formulation principles have become increasingly high-tech. These principles adapt to increasingly important variables such as the diverse quality of flours, bread-making procedures and types of baking equipment. Consequently, an improver specially adapted to the baker's bread-making conditions makes it possible to obtain:

- Faster smoothening of the dough,
- Improved machineability,
- An increased proofing tolerance,
- A better yield.



Bread improvers offers the baker tolerance and safety. They help make the baker's job easier and safer by acting on the behaviour of the dough in three ways:

- **Rheological:** by increasing its content, its strength or its extensibility so that it is able to withstand machine pressure better;
- **Fermentative:** by optimising the action of the yeast by controlling fermentation and increasing gas retention;
- **Proofing:** by encouraging product development during baking.

What are the benefits of an improver?

The performance of improvers depends on the choice and quantity of each of the ingredients, in order to produce an optimal overall effect. This is naturally related to the quality of the flour, the type of equipment used, the bread-making process and naturally the type of bread being baked.



Finally, bread improvers provide consumers with the best types of bread, in terms of volume, texture and colour of the soft part, appearance and colour of the crust, preservation and, of course, taste. Range of improvers offers numerous physiological benefits(easier production), conservation benefits (by helping the finished products to stay fresher for longer) and organoleptic benefits (by improving the aroma of the products).



# A-Bake

- Natural, chemical emulsifier free
- Improved crumb structure, greater reduced starch retrogradation
- rendering more extensible provided dough greater tolerance
- Providing greater bake volume and more regularly shaped end products
- Improved crumb softness and look tasty

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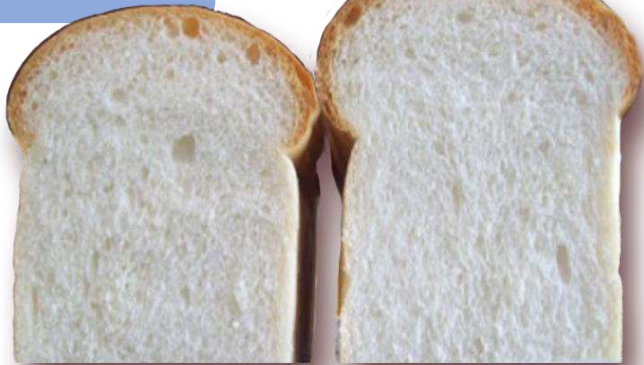


Competitor



# A-Bake

Competitor



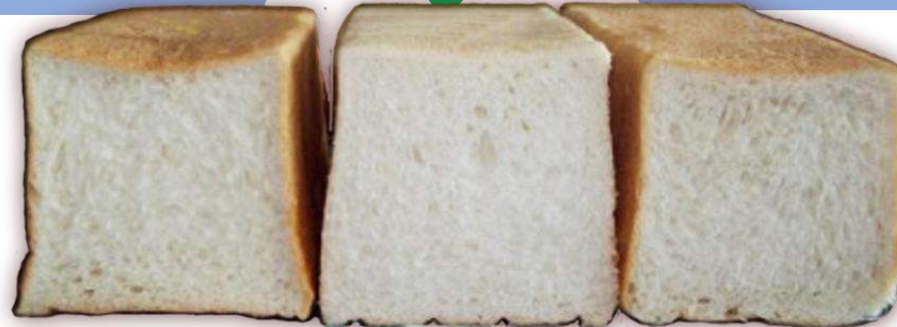
A-Bake

Competitor



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Name	Structure	consistent color of the crumb and crust	Reduce air bubble in crumb and crust	Smooth texture	Softness
A-Bake ST	++++++	++++++	++++	+++	+++
A-Bake Performance	+++++	++++++	++++++	+++++	+++++
A-Bake Performance Plus	+++++	++++++	++++++	+++++	+++++



\*\*\*A-Bake Performance Plus reduce the use of sugar by 20-25% without sweetness difference

