



# IMPROVERS

ENHANCE YOUR BAKED GOODS OFFERING  
WITH OUR SPECIALLY CHOSEN IMPROVER RANGE

## ABOUT OUR IMPROVERS

Our extensive improver range has been specially formulated to meet the increasingly high standards in the demanding regulatory environment of today's modern food industry. Our improvers can help to extend shelf life, improve mixing, give a greater product volume and finer crumb structure.

## CLEAN LABEL MULTI PURPOSE IMPROVER (4283-12)

For use in all bread and "no time" dough processes, which also includes pizza and speciality products, specifically for when "clean label" ingredients are required.

Clean label generally refers to the removal of E numbers, so E472(e) DATEM has been removed from the formulation of our Clean Label Multi Purpose Improver. This improver exhibits excellent tolerance through varying processing conditions and ensures excellent volume, texture, crust and crumb colour in the baked product.

## TRUSOY™ HT SOYA FLOUR (6259-25)

Trusoy is our enzyme inactive full fat soya flour and is milled from heat treated soya beans.

It is suitable in cake and confectionary applications, to extend freshness and shelf life, increase yields, and replace the fat in recipes without adding cholesterol. It also boasts a 12% dietary fibre content and is a high quality source of protein.

## BREDSOY EA SOYA FLOUR (6258-25)

Bredsoy is our full fat enzyme active soya flour milled from cleaned raw soya beans. It is a yellow, non-dusty flour with a slightly beany odour and flavour, which is declared on labels as 'soya flour'.

Designed for fermented bread products to naturally enhance crumb softness, texture, structure and colour. Bredsoy also extends shelf life and improves water absorption, thus, increasing yields.

Note:- Soya flours and other ingredients which contain soya are from non-GM identity preserved soya beans.

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## **PASTRY & DOUGH RELAXER (2468-25)**

A blend of flour and relaxant designed for doughs and pastry without soya.

Formulated to improve the production of pizza dough, pastry and morning goods, the Pastry & Dough Relaxer contains gluten-modifying ingredients which relax the dough, reducing shrinkage and distortion during baking and improving machinability.

Bakers can accurately administer the relaxant to shorten mixing times, leading to a lower dough temperature and less shrinkage during baking.

## **CP18 (6282-25)**

A blend of soya flour and calcium propionate.

Designed to be easily added to bakery products to reduce the risk of mould growth, thus, extending their shelf life. CP18 has many benefits, such as, it is easy to dose, is an effective anti-mould agent and is dust inhibited.

## **SOFT ROLL CONCENTRATE (7289-25)**

A powder based improver designed to give consistent results in the production of premium enriched soft roll products.

Convenient and easy to weigh at all temperatures, the Soft Roll Concentrate offers simplified ingredient preparation and has excellent processing qualities. Making it perfect for many applications; it is ideal for all premium soft roll type products, along with the production of baps, stotties, tea cakes and pizza bases. It can be used with all flour types, simply adjusting the water level for white, wholemeal, Harvest Sun or brown flour.

Note:- Soya flours and other ingredients which contain soya are from non-GM identity preserved soya beans.

Full product information sheets are available online at [www.4flour.co.uk](http://www.4flour.co.uk).



"Serving Suggestion"