



"Serving Suggestion"

EMPEROR IMPROVER

WHITE RECIPES

ENHANCE YOUR BAKED GOODS OFFERINGS
WITH OUR STRONGEST DOUGH IMPROVER

ABOUT THE MIX

ADM's Emperor Improver is the strongest of the improver range, with its excellent high performance. This multi purpose improver is suited to use within all types of fermented bread and morning goods production with a usage rate of 0.5 to 2% (depending on product type).

WHITE TIN BREAD INSTRUCTIONS

INGREDIENTS	KG
Sovereign (1870-16)	16.000
Salt	0.240
Emperor Improver (6296-12)	0.160
Shortening	0.160
Yeast	0.448
Water	9.400
TOTAL	26.408

METHOD

Dough temperature:	27°C - 29°C (80°F - 84°F)	
High speed mixer:	11w h/kg	
Spiral:	Slow	Fast
	2-3 minutes	6-8 minutes

N.B Depending on mixer speed

1. Mix to a normal dough consistency.
2. After mixing divide dough immediately.
3. Rest covered for 5-10 minutes or process through bread plant.
4. Mould to final shape.
5. Place into greased baking tins.
6. Transfer to prover.
7. Bake.

PROVING - TEMPERATURE & BAKING

Proving temperature:	40°C (104°F)
Proving time:	50 - 55 minutes

BAKING - TEMPERATURE & BAKING

Baking temperature:	235°C (455°F) with steam
Baking time:	35 - 40 minutes (large)
Baking time:	25 - 30 minutes (small)

EMPEROR IMPROVER

HARVEST SUN CRUSTY BREAD & ROLLS INSTRUCTIONS

INGREDIENTS	KG
Harvest Sun (4248-12)	16.000
Salt	0.240
Emperor Improver (6296-12)	0.240
Shortening	0.160
Yeast	0.480
Water	8.480
TOTAL	25.600

METHOD

Dough temperature: 27°C - 29°C (80°F - 84°F)

High speed mixer: 11w h/kg

Spiral: 2-3 minutes 6-8 minutes
slow fast

N.B Depending on mixer speed

1. Mix to a normal dough consistency.
2. After mixing divide dough immediately or process through bread plant.
3. Rest covered for 5-10 minutes.
4. Mould to final shape (Bloomer, Cob, Vienna or crusty rolls).
5. Place into lined baking trays.
6. Transfer to prover.
7. Bake.

PROVING - TEMPERATURE & BAKING

Proving temperature: 40°C (104°F)

Proving time: 50 - 55 minutes

BAKING - TEMPERATURE & BAKING

Baking temperature: 235°C (455°F) with steam

Baking time: 35 - 40 minutes (according to size)

Baking time: 18 - 20 minutes (rolls)

CRUSTY WHITE ROLLS INSTRUCTIONS

INGREDIENTS	KG
Vienna Spring (6035-12)	16.000
Salt	0.240
Emperor Improver (6296-12)	0.288
Yeast	0.500
Water	9.360
TOTAL	26.388

METHOD

Dough temperature: 27°C (80°F)

High speed mixer: 11w h/kg 3 minutes

Spiral: 2-3 minutes 6-8 minutes
slow fast

N.B Depending on mixer speed

1. Mix to a normal dough consistency.
2. After mixing divide dough immediately or process through roll plant.
3. Mould round.
4. Rest covered for 5-10 minutes.
5. Mould to final shape. (round, long, knott etc)
6. Place into lined baking trays.
7. Transfer to prover.
8. Bake.

PROVING - TEMPERATURE & BAKING

Proving temperature: 40°C (104°F)

Proving time: 50 - 55 minutes

BAKING - TEMPERATURE & BAKING

Baking temperature: 235°C (455°F)

Baking time: 18 - 20 minutes (rolls)