



magimix®



Baking
Improver

Profit B

Cost-effective baking improver for the production of wheat rolls.

Advantages:

- favourable price of the product
- makes the dough elastic and non-sticky
- shortens the dough resting time and the proofing process
- very low dosage makes production economically advantageous
- provides baked goods with high volume, intense aroma and golden brown crust

Dosage:

1 % on flour weight

Ingredients:

wheat flour; enzymes;
flour treatment agent: L-ascorbic acid.

Packaging:

25 kg (bag with PE layer)

Storage conditions:

temperature up to 25 °C and relative humidity up to 70 %

Shelf life:

10 months in original packaging



Roll (43 g)

	Weight
Wheat flour T 530	100 kg
Baker's yeast	4 kg
Oil	4 kg
Salt	2 kg
PROFIT B	1 kg
Water	51 kg
Total	162 kg

Technological parameters

Mixing	3+5 min
Dough temperature	approx. 28 °C
Resting	approx. 15 min
Dividing	53 g
Shaping	roll
Proofing	45-55 min / 35 °C / 75 %
Baking	11-13 min / approx. 250 °C

Nutritional data (average values per 100 g of product produced according to the recipe):

energy value	1171 kJ/ 277 kcal
fats	3,9 g
of which saturates	0,4 g
carbohydrates	50,0 g
of which sugars	1,6 g
fibre	2,5 g
protein	9,1 g
salt	1,4 g



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