

SAVEUR 2 EN 1 INTENSE

Product name :

Improver for special bread

Improves dough working and bread aspect. Give a slightly sour fruity note, an amber crust and a golden crumb. This improver contains the yeast

Directions for use :

Wheat Flour	25 kg	
SAVEUR 2 EN 1 INTENSE	1 kg	
Water	16,5 - 17,5 L	
Salt	450 g	
Type	Usual kneading	Mixer
Slow speed	5 min	4 min
High speed	11 min	6 min
Dough temperature at the end of kneading	25 - 27 °C	
First Fermentation	1h - stretch and fold after 30 min	
Dividing	manual or mechanical (no take the gas off)	
Final Proofing (at 26-27°C)	about 1h	
Baking (with steam)	about 20-22 min at 240/245°C for baguettes (300g)	



Indicative values depending on the equipment and the volume of the dough prepared.
Values have to be adapted to working conditions.

Ingredients :

Dry yeast and emulsifier : E491* - Devitalized and dried **wheat** sourdough - Devitalized and dried **rye** sourdough - Toasted and malted **rye** flour - Malted **wheat** flour - Emulsifier : E471 - Flour treatment agent : ascorbic acid - Enzymes : amylase (**wheat**), xylanase (**wheat**) and lipase (**wheat**)

**E491 should not be declared in cooked products*

Storage :

Date of Minimum Durability : 8 months. To be kept out of heat (<20°C) and humidity. Use quickly after opening

Packaging :

Box of 8 kg containing 8 bags of 1 kg on pallet of 72 boxes (576 kg - 80cm x 120cm)

Allergens :

In compliance with the list of the major allergens in the annex II, regulation 1169/2011, this product contains the following allergens : gluten
Risk of cross-contamination on site with the following major allergens : sesame, soya, eggs, milk, sulphur dioxide and sulphites

GMO status :

According to the 1829/2003 and 1830/2003 european regulations, no specific labeling is required.

Ionization status :

Without irradiation treatment

Last update : 10/07/2020