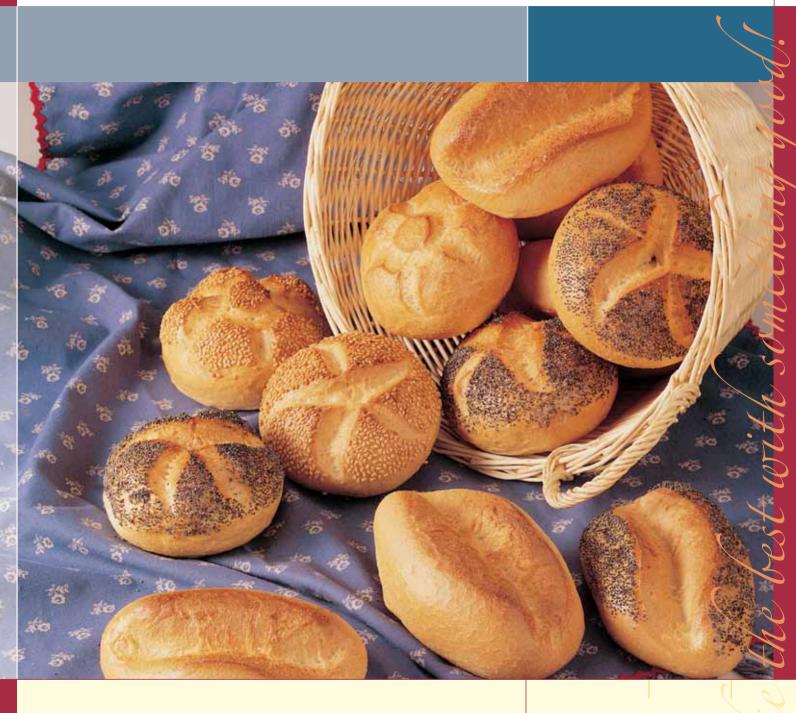
KOMPLET Improvers



KOMPLET BREAD STAR KOMPLET EISBÄR 3 KOMPLET MAGNUM



KOMPLET Improvers

KOMPLET Bread Star

Economical bread improver for wheat-based rolls, bread, toasting bread and Hamburger buns. Also ideal for soft baked goods containing sugar and fat.

Usage: 0,3 - 0,5 % of flour quantity

Baguettes / Crusty rolls

Wheat flour	10,000 kg
KOMPLET Bread Star	0,050 kg
Salt	0,200 kg
Fresh yeast (dried yeast 0,130 kg)	0,400 kg
Water app	orox. 6,000 kg
Total weight	16,650 kg

Method: As usual.

KOMPLET Eisbär 3

Special dough improver for rolls. Ideal for interrupted or retarded fermentation and freezing for several weeks.

Usage: 3 % of flour quantity

Rolls

Wheat flour	10,000 kg
KOMPLET Eisbär	0,300 kg
Salt	$0,200~\mathrm{kg}$
Fresh yeast (dried yeast 0,130 kg)	0,400 kg
Water appro	ox. 5,700 kg
Total weight	16,600 kg

Method: As usual.

KOMPLET Magnum

Bread improver for yeast dough and frozen dough, also well-proved. By using **KOMPLET Magnum** you achieve - according to the usage rate - a very high volume of the baked goods.

Usage: 0,5 - 1,0 % of flour quantity

Baguettes / Crusty rolls

Wheat flour	10,000 kg
KOMPLET Magnum	0,080 kg
Salt	0,200 kg
Fresh yeast (dried yeast 0,070 kg)	0,200 kg
Water appro	ox. 6,000 kg
Total weight	16,480 kg

Method: As usual.



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