

KOMPLET Improvers



KOMPLET BREAD STAR
KOMPLET EISBÄR 3
KOMPLET MAGNUM



Bake the best with something good!

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	approx. 6,000 kg
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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 kg
Fresh yeast (dried yeast 0,130 kg)	0,400 kg
Water	approx. 5,700 kg
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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	approx. 6,000 kg
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Total weight	16,480 kg

Method: As usual.



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