



Bakesures tailor made Nigerian Bread Improver creates **professional** results



+ .3%
With Improver

- Whiter, softer crumb*
- Improved texture*
- Extra shelf life*



Without Improver

- Course crumb texture*
- Poor volume*
- Poor shelf life*

Functionality

- Converts starch in to sugars the latter is then consumed by the bakers yeast to produce sufficient carbon dioxide necessary for dough leavening.
- Converts pentosans, which favor gas retention of the dough thus improving gluten elasticity. Higher loaf volumes and improved crumb structure.
- Improved Oven Spring
- It maintains the texture of the fresh bread by keeping the amylose starch in its gelled state, preventing recrystallization.

Benefits

- Improves overall loaf
- Improves Dough Development
- Helps stimulate continuous Gas production by the yeast
- They offer tolerance making the bakers job easier
- Improved machine ability
- Improved Proofing tolerance
- Improved Yields
- Improved shelf life



Nigerian Bread Improver®



| Nigeria Bread Recipe .3% to Flour Weight | | <i>with</i> Improver | |
|---|------------|----------------------|--|
| | Kilo Grams | % Flour | |
| Flour | 50,000 | 100,00% | |
| Sugar | 4,300 | 8,60% | |
| Calcium Propionate | 0,150 | 0,30% | |
| Bakesure Bread Improver .3% | 0,150 | 0,30% | |
| Soya Flour | 0,125 | 0,25% | |
| Salt | 0,250 | 0,50% | |
| Margerine | 0,250 | 0,50% | |
| Yeast | 0,500 | 1,00% | |
| Water | 30,000 | 60,00% | |

| Nigeria Bread Recipe | | <i>without</i> Improver | |
|-----------------------------|------------|-------------------------|--|
| | Kilo Grams | % Flour | |
| Flour | 50,000 | 100,00% | |
| Sugar | 4,300 | 8,60% | |
| Calcium Propionate | 0,150 | 0,30% | |
| Bakesure Bread Improver .3% | 0,000 | 0,00% | |
| Soya Flour | 0,125 | 0,25% | |
| Salt | 0,250 | 0,50% | |
| Margerine | 0,250 | 0,50% | |
| Yeast | 0,500 | 1,00% | |
| Water | 28,000 | 56,00% | |



Functionality

- Converts starch in to sugars the latter is then consumed by the bakers yeast to produce sufficient carbon dioxide necessary for dough leavening.
- Converts pentosans, which favor gas retention of the dough thus improving gluten elasticity. Higher loaf volumes and improved crumb structure.
- Improved Oven Spring
- It maintains the texture of the fresh bread by keeping the amylose starch in its gelled state, preventing recrystallization.

Benefits

- Improves overall loaf
- Improves Dough Development
- Helps stimulate continuous Gas production by the yeast
- They offer tolerance making the bakers job easier
- Improved machine ability
- Improved Proofing tolerance
- Improved Yields
- Improved shelf life

Contact details



Tec Sales Zimbabwe

Please contact:

T: Supu: +263 (0) 772 697 831 | +263 (0) 712 400 382

T: Trevlyn: +263 (0) 772 722 583

Bakesure Zimbabwe

155 Williams Way - Bay 3, Msasa, Harare, Zimbabwe

T: +263 (4) 480060 | 496838

E: trevlyn@bakesurezim.com

Bakesure Nigeria

C/O Macadams Baking Solutions Ltd

Ojuolape House, Plot 9 Central, Business District, Alausa-Ikeja, Lagos, Nigeria

T(Mobile): +234 809 870 2020 | +234 806 057 9056

T(Office): +234 1 342 7330

E: info@macadamsnigeria.com

Bakesure Zambia

C/O Brands Africa (Z) Ltd

Plot 11897, off Chandwe Musonda Road, Light Industrial Area

PO Box 35657, Lusaka

T: +260 (0) 966 103 229

E: saleszam.food@brandsafrica.net

Bakesure South Africa

Sandton, Gauteng, Johannesburg, South Africa

PO Box 282, Lonehill 2062

E: bakesuresa@worldonline.co.za | bevan@bakesuresa.co.za

T: +27 (0) 83 325 2499

www.bakesure.net