
IMPROVERS





Kosher parve

IMPROVERS

Product	Quality Advantage	Usage	Packaging	Product Code		
IREKS DIASTATIC MALT K Enzyme active wheat malt flour with 60 SKB units	<ul style="list-style-type: none"> • good volume of baked products • enhanced crust colour • enhanced flour • enhanced crust crispness 	0.3 - 2 %	25 kg	100213 CDN		
IREKS EXTRA K Improver for the production of bread containing rye	<ul style="list-style-type: none"> • high fermentation stability and processing reliability • good freshkeeping • mild acid, typical for rye • contains lactic acid 	1 - 3 %	25 kg	02005 CDN		
STABILASE Improver for increased proofing tolerance and machinability	<ul style="list-style-type: none"> • high fermentation stability • good volume of baked products • enhanced freshkeeping • high processing reliability 	0.5 - 2 %	25 kg	00051 CDN		
EXCEL MN CONCENTRATE Improver for the production of all types of bread and buns	<ul style="list-style-type: none"> • aromatic smell and taste • appetizing crumb colour • optimum dough consistency in dry doughs 	0.5 - 2 %	25 kg	00011 CDN		
EXCEL SOFT Soft improver to increase the crumb softness for all types of bread and buns	<ul style="list-style-type: none"> • good freshkeeping • enhanced crumb properties • high fermentation stability and processing reliability 	0.5 - 1 %	25 kg	00016 CDN		
FORMAT All purpose improver	<ul style="list-style-type: none"> • enhanced crust colour • long-lasting crispness • appetizing crumb colour • good volume of baked products 	1 - 3 %	25 kg	00001 CDN		
CIABATTA IMPROVER Improver for the production of Mediterranean style bread and buns	<ul style="list-style-type: none"> • high water absorption capacity of the doughs • faster processing, as sponges are not required • no overlong bulk fermentation times necessary • good stability of extremely soft doughs • malty-aromatic taste 	3 - 5 %	25 kg	00016 CDN		
MALTBERRY CROWN Improver for malty-aromatic crusty bread and buns	<ul style="list-style-type: none"> • intensive, malty-aromatic taste • golden-yellow crust colour • long-lasting crispness • moist crumb 	1 - 3 %	25 kg	00018 CDN		
IREKS HT EXCELLENT SOFT Soft improver to increase the crumb softness and extend freshness for all types of bread and buns	<ul style="list-style-type: none"> • outstanding tenderness and freshkeeping • extra-long soft enjoyment • high fermentation stability and processing reliability • enhanced crumb properties 	0.5 - 1 %	25 kg	00083 CDN		
IREKS RLX 50 A conditioner to relax doughs and increase extensibility	<ul style="list-style-type: none"> • enhanced processing reliability • increase in the extensibility of the dough • good volume of baked products 	0.2 - 0.5 %	25 kg	00085 CDN		
IREKS OPTILIS Improver for all types of yeast raised doughs using retarded fermentation to reduce blisters	<ul style="list-style-type: none"> • optimum quality for cold dough methods • high resistance of the dough pieces • appealing volume of baked products and high processing reliability 	0.5 - 1 %	12.5 kg	00071 CDN		
POLARIS Improver for all types of yeast raised frozen doughs	<ul style="list-style-type: none"> • dry doughs, good for processing • optimum fermentation stability for cold dough methods • ideal for longer storage times • optimum volume of baked products 	1 - 2 %	25 kg	00074 CDN		
IREKS MIP 30 Natural mold inhibitor to reduce the growth of mold and bacteria which are responsible for spoilage in many food products	<ul style="list-style-type: none"> • pregelatinized wheat flour with citric acid • extension of the freshkeeping • no pervasive smell in the crumb 	2 - 3 %	25 kg	00099 CDN		