

Samupan 500 C

Bread Improver



Meistermarken-Werke
Ulmer Spatz Diamalt

Samupan 500 C



Kind of product

Samupan is a bread improver concentrate and dough conditioner in powder form.

Application

It is recommended for a wide range of sliced white breads and buns.

Advantages

- Gives excellent condition to doughs exposed to a high mechanical load.
- Greatly improves elasticity of the gluten.
- Extends proofing stability and tolerance.
- Good gas retarding properties.
- Full oven spring.

- For soft and tasty products.
- Samupan 500 C contains vitamine C (ascorbic acid) as an oxidizing agent.

Addition

0,3 - 0,5 % on flour weight.

The dosage depends on the dough. In a high speed mixer and make-up under strong mechanical pressure: Full dosage of Samupan 500 is necessary.

For a slow mixed system and make-up by hand; A lower dosage is recommended (0,3 %).

Storage

Store cool and dry.

Packaging

10 kg carton.

25 kg paper bag with plastic lining.

Further recipes of success are available upon request.



Recommended recipes

| | Sliced white bread | Buns |
|----------------------|--------------------|-----------------|
| Wheat flour | 10,000 kg | 10,000 kg |
| Samupan | 0,050 kg | 0,050 kg |
| Instant yeast | 0,100 kg | 0,150 kg |
| or Fresh yeast | 0,300 kg | 0,500 kg |
| Salt | 0,180 kg | 0,150 kg |
| Sugar | 0,200 kg | 0,800 kg |
| Shortening/margarine | 0,300 kg | 0,500 kg |
| Milk powder | - | 0,100 kg |
| Water (approx.) | 5,500 kg | 5,500 kg |

Your partner for success

Art.No.

25 kg paper bag 4002715.75345.1

10 kg carton, 4002715.71345.1