



DESCRIPTION

The second generation of dough conditioners for par baked bread have a combination of process control and ingredients. Minute Bread™ is a dough conditioner that allows the bread to have a final bake of less than three minutes. This procedure reduces the baking time, eliminates crust shrinkage and shelling, and gives a better final color to the bread.

ADVANTAGES

1. Products can be taken from the freezer and fully baked in less than 3 minutes.
2. Controls weight loss in baking.
3. Improves shelf life of the final baked product.

RECOMMENDED USAGE

1. Level of use: 2.5% on flour weight.
Example: 2.5 lbs. of Minute Bread™ per 100 lbs. of flour.
2. Minute Bread™ can be used in nearly all par baked bread and roll formulations.

For additional information, to request samples or to place an order, contact:

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VISIT OUR NEW WEBSITE

www.lesaffreyeastcorp.com

INGREDIENTS

Wheat flour, malted wheat flour, enzymes and ascorbic acid.

APPROVALS

Minute Bread™ is certified Kosher Parve.

PACKAGING

25kg (55.1 lb) paper bag. Code 27790

- 40 bags/pallet
- 8 layers/pallet

STORAGE

- Store in a cool, dry place (maximum 77°F/25°C).
- Product will keep up to 24 months from coding date in unopened packages.

TECHNICAL SUPPORT

Lesaffre gives you the broadest line of baking products in the baking industry and backs it with an experienced technical staff. Our bakers hotline is available for your questions: (414) 615-4094.