

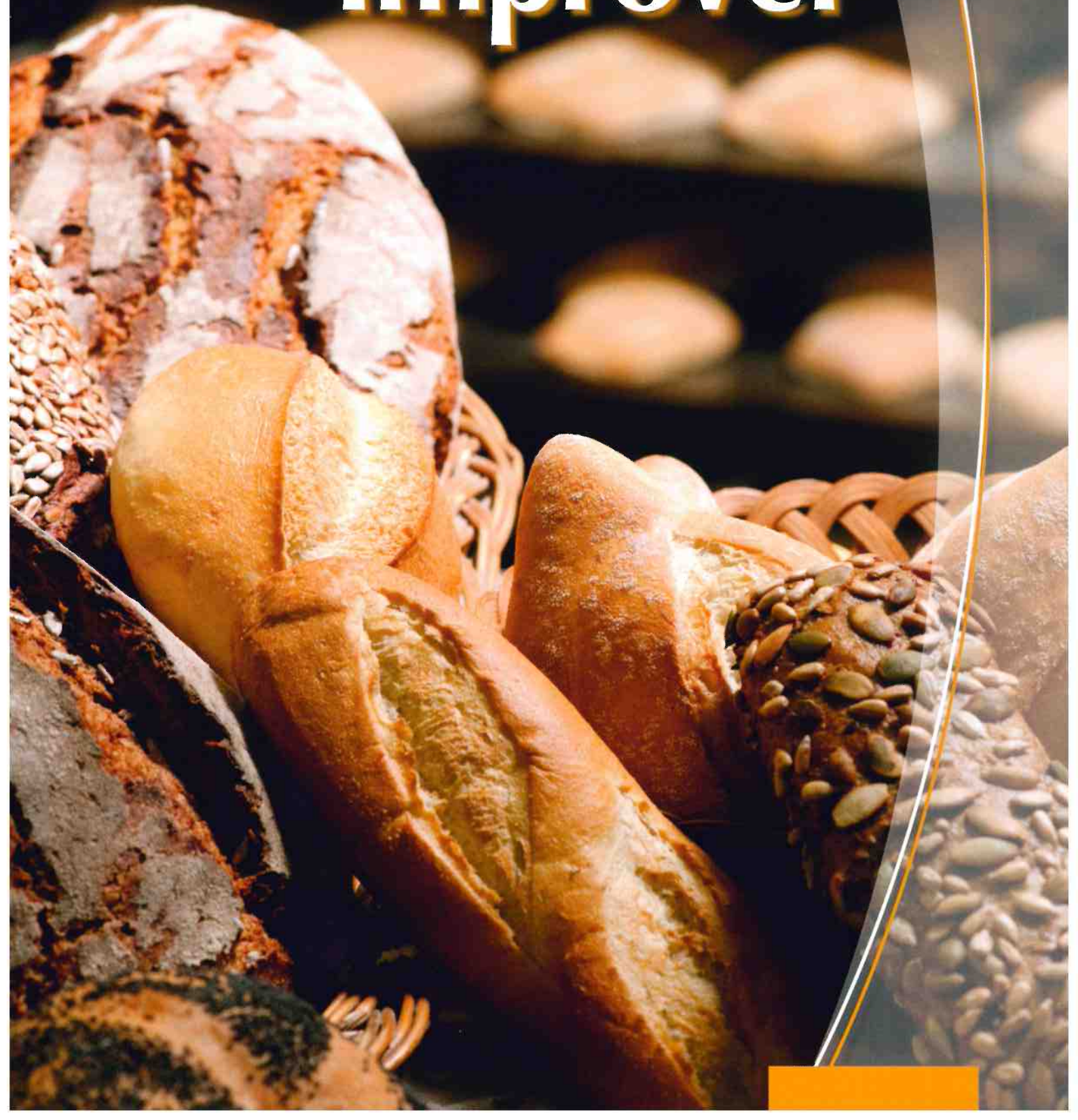


Schapfen
Mühle

seit 1452



Improver





Those who understand cereals can do more

Bread improvers complement our range.

They are secure in use, perfectly tailored to the flour and dosed in small amounts, making them a perfect little helper for the modern manufacture of baked goods. Exactly what is important for the international bakery market.

Wheat Soft



Concentrated bread improver for prolonging the shelf life of different breads and rolls

Recipe example for toast bread 2%

Wheat flour	10.000 kg
Wheat Soft	0.200 kg
Salt	0.180 kg
Dry yeast or fresh yeast	0.120 kg 0.300 kg
Fat	0.400 kg
Sugar	0.200 kg
Milk powder	0.100 kg
Water	5.400 l

A finely tuned composition of enzymes and emulsifiers provide an optimal baking result, longer shelf life and a softer crumb for special breads and rolls like hamburger buns and toast bread

Increases liquid intake, the fermentation tolerance and gives a better volume

Smoother and more plastic dough guarantees a trouble free industrial as well as traditional processing

Strengthens the stability and proofing tolerance

Dosage 1-2% depending on the type of bread and rolls

WT2



Recipe example for buns

Wheat flour	10.000 kg
WT2	0.050 kg
Salt	0.200 kg
Fresh yeast or dry yeast	0.400 kg 0.150 kg
Water	5.500 – 6.000 l

Economic use

Contains a finetuned combination of Enzymes, resulting in an optimised performance

Improves the dough handling, during industrial as well as traditional use

Strengthens the stability and proofing tolerance

Dosage 0.2 – 0.5 % depending on the type of bread and rolls

EuroTop



Recipe example for buns and baguette

Wheat flour	10.000 kg
EuroTop	0.100 kg
Salt	0.200 kg
Fresh yeast or dry yeast	0.400 kg 0.150 kg
Water	5.500 – 6.500 l

Balanced combination of Emulsifiers and selected Enzymes

Improves the extensibility of the gluten network, what supports the proofing tolerance and the volume

Provides a good ovenspring and rounded taste

Strengthens the stability and proofing tolerance

Dosage 0.7 – 1.0 % depending on the type of bread and rolls



Schapfen RoggenPerfekt



Recipe table

Recipe for bread	50 % rye blend	70 % rye blend	wholemeal rye bread
Rye flour	5.000 kg	7.000 kg	2.000 kg
Wheat flour	5.000 kg	3.000 kg	1.000 kg
Rye cracked*	–	–	7.000 kg
Schapfen RoggenPerfekt	0.150 kg	0.200 kg	0.400 kg
Salt	0.200 kg	0.200 kg	0.220 kg
Dry yeast or fresh yeast	0.080 kg 0.200 kg	0.080 kg 0.200 kg	0.060 kg 0.150 kg
Water	7.000 – 7.400 l	7.200 – 7.800 l	8.000 – 8.500 l

* Processing with soak stage

Dough temperature: 28° - 30° C Rest time: 20 – 30 Minutes

Improver and souring agent for rye bread types with more than 50 % rye blend

Dosage: 1 – 4 % depending on the flour mix

Schapfen „Meine Mühle“ VollkornMalzsauer



Recipe table

Recipe for bread and rolls*	10 % rye blend	30 % rye blend	60 % rye blendl
Rye flour	0.850 kg	2.600 kg	5.250 kg
Wheat flour	9.000 kg	7.000 kg	4.000 kg
Schapfen „Meine Mühle“ VollkornMalzsauer	0.150 kg	0.400 kg	0.750 kg
Salt	0.200 kg	0.200 kg	0.220 kg
Dry yeast or fresh yeast	0.100 kg 0.250 kg	0.080 kg 0.200 kg	0.060 kg 0.150 kg
Water	6.500 l	6.900 l	7.400 l

* To produce rolls addition of wheat improver is recommended (e.g. 1 % Eurotop)

Dough temperature: 28° - 30° C Rest time: 15 – 20 Minutes

Naturally matured sour dough, carefully dried and combined with malt

For rye bread and rolls with genuine flavour of sour dough.

Schapfen „Meine Mühle“ stabil + frisch



Recipe example

Flour mix / Rye dosage	30 – 50 %	50 – 80 %	80 – 100 %
stabil + frisch	1 %	1.5 %	2 %

For all kind of rye bread and multi-grain bread, suitable in combination with all kinds of sour dough processing
Increases the water absorption of the dough
Improves the dough handling qualities, gives good stability on proof and better oven spring for more bread volume
For bread with softer crumb and long lasting freshness



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Schapfen MalzProfi kühl



Specialised improver for long term cold processing

Recipe example	Proofing delay /Chilling process (Shock freezing, slow proofing at + 2° C)
Wheat flour	10.000 kg
Schapfen MalzProfi kühl	0.350 kg
Fresh yeast	0.250 kg
Dry yeast	0.100 kg
Salt	0.220 kg
Oil	0.200 kg
Water approx.	5.600 kg

More informations about our improvers

Art. No.	Article name	Dosage	Packaging	Ingredients**
03 7 07 F	Wheat Soft*	0.5 – 2.0 %	25 kg	Wheat flour, emulsifier (E471), vegetable oil (rapeseed), flour enhancer (E300, baking enzymes)
03 7 20 C	WT2	0.3 – 0.5 %	25 kg	Wheat flour, stabilizer (E170), emulsifier (E472e), vegetable oil (rapeseed), flour enhancer (E300, baking enzymes)
03 7 21 C	EuroTop	0.7 – 1.0 %	20 kg	Wheat (flour, malt), stabilizer (E170), emulsifier (E472e), dextrose, soy flour, vegetable oil (rapeseed), acidity regulator (E341), flour enhancer (E300, baking enzymes)
03 7 32	Schapfen RoggenPerfekt	1.0 – 3.5 %	25 kg	Wheat flour, acidifier (E330, E270), thickener (E412), wheat protein, acidity regulator (E262), dextrose, salt iodized, vegetable oil (rapeseed), vegetable fat (palm), glucose syrup, milk protein, flour enhancer (E300, baking enzymes)
03 7 40	Schapfen „Meine Mühle“ VollkomMalzsauer	1.0 – 10.0 %	20 kg	Rye sourdough dried, wheat sourdough dried, barley malt, vegetable oil, wheat malt, flour enhancer (ascorbic acid E300, baking enzymes)
03 7 33	Schapfen „Meine Mühle“ stabil + frisch	1.0 – 2.0 %	20 kg	Wheat protein, wheat flour, wheat germs, vegetable oil, flour enhancer (ascorbic acid E300, baking enzymes)
03 7 04 1	Schapfen MalzProfi kühl	3.5 %	25 kg	Wheat flour, barley malt, dextrose, rice flour, emulsifier (E472e), sugar, stabilizer (E516, E170, E450), wheat protein, vegetable oil (rapeseed), flour enhancer (E300, baking enzymes)

* MOQ: 1.000 kg = 1 batch

** All emulsifiers in use are of vegetable origin / All oils and fats in use are of vegetable origin / All enzymes in use are of bacterial or fungal origin.

We are pleased to give you more informations about our improvers.

More information about our products and the export team are at our homepage www.schapfenmuehle.de.

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