

The bread improver

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Improve quality and increase the shelf life of bread and are capable of.

Healing with special effects are presented for the preparation of bread and bread are the elimination of defects. Not use all the same healing and some pictures of others work perfectly. Therefore, before using, it is essential to understanding their function. For example, some improvement will strengthen the dough and the dough will be some reduction in strength.

The healing effects include:

Contribute to the fermentation process, such as enzymatic products such as flour and malt flour or fungal alpha-amylase obtained from sources

Contribute to gas production, such as yeast foods such as ammonium chloride

Contribute to the maintenance of gas, and oxidizing compounds such as ascorbic acid

Such as glycerol mono stearate contributes to the softness of bread (GMS)

Brain food to help improve the color, such as soybean meal

Tags: bakery equipment, bakery dough stuck, Tnvrgrdan bakery to buy bread machines, time-consuming pat Ken's broad-based and non-rotating base and tenor

Source: <http://breadclub.blogfa.com>