

LESAFFRE T-CONTROL™ 10.25 IMPROVERS



Challenge and technical solution

T-CONTROL 10.25 improvers are used in conjunction with T-CONTROL 10.25. The improver helps to stabilise the dough's optimum volume for up to 6 hours of fermentation at ambient temperature (from 10° to over 25°C).

- > **Each type of application requires a specific improver.** Lesaffre has therefore developed a range of different improvers especially for T-CONTROL 10.25 yeast:



T-CONTROL 10.25
WHITE BREAD



T-CONTROL 10.25
PIZZA



T-CONTROL 10.25
SPECIAL BREADS



Benefits

- > Cuts down on investments in refrigeration equipment: a bread making process with no cold storage phase.
- > Saves on space and energy, thereby reducing the economic and environmental impact.
- > Guarantees top-quality bread production, even after 6 hours' fermentation at ambient temperature.
- > Allows bakers to offer their customers freshly baked bread all day long.
- > Allow a better control of the production and reduce the wastage of the bread.



Controls fermentation risks



Improves production management and facilitates logistics



Reduces waste and generates savings



Offers work flexibility and supply organisation by satisfying a greater demand



Make T-CONTROL 10.25 part of your environmental approach as a solution to optimise your carbon footprint. Lesaffre, the responsible partner, always by your side.

Technical information:

APPLICATION

Country bread, sandwich bread, pizza, etc...

DOSAGE

1% or 2% of flour weight depending on application - in sugar-free/low-sugar (max. 5% dough).

METHOD OF USE

The improver is easily incorporated into the process by adding directly to flour or before mixing. T-control 10.25 improvers are readily and evenly incorporated into dough to maintain optimum volume for up to 6 hours at ambient temperature.

RECOMMENDED USAGE

This improver requires the use of T-CONTROL 10.25 to guarantee optimum results.

SHELF-LIFE AND STORAGE

LESAFFRE T-CONTROL 10.25 yeast has a shelf-life of 24 months from production date.

PACKAGING

10KG BOX

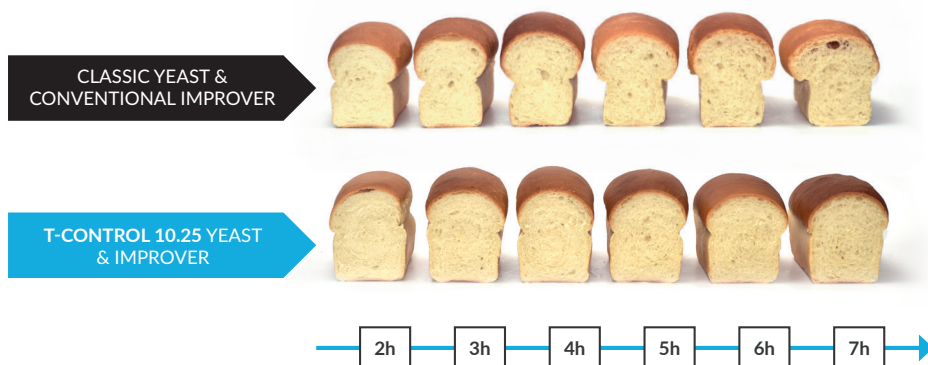
EXAMPLES OF APPLICATION

Lesaffre offers bakers a solution that ensures the quality of dough stored at ambient temperature (protection against crusting over, controlled-humidity proofing chamber, etc...). For producers with refrigerated lorries, the yeast is also developed to withstand the cold and guarantee top-quality dough throughout the process and up until delivery.

T-CONTROL 10.25 yeast and improver have been developed to control **fermentation for speciality breads** (sandwich bread, country loaves, pizza, etc...).

Application 1. White bread

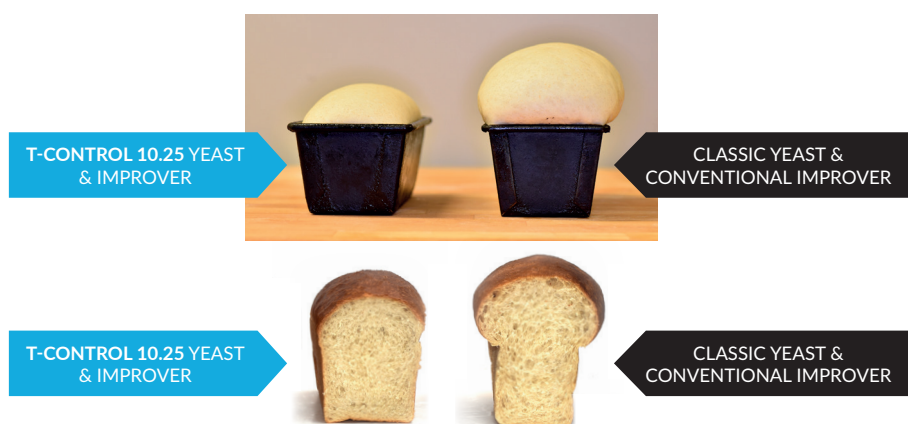
Comparison between a sandwich loaf made using a standard yeast and using T-CONTROL 10.25 for sandwich bread yeast and improver. Dough fermentation and storage take place at ambient temperature (25°C):



Ingredients	Weight (g)	(%)
Traditional flour	3000	100,00
Water	1650	55,00
T-CONTROL 10.25 yeast	30	1,00
Salt	54	1,80
T-CONTROL 10.25 white bread improver	60	2
Sugar	45	1,50
Butter	150	5,00

Application 2. Country bread

Comparison between a country bread made using a standard yeast and using T-CONTROL 10.25 yeast and bread country improver. Dough fermentation and storage take place at ambient temperature (25°C) for more than 6 hours:



Ingredients	Weight (g)	(%)
Traditional flour 90% i.e. 1800g Rye flour 10% i.e. 200g	2000	100,00
Water	1300	65,00
T-CONTROL 10.25 yeast	20	1,00
Salt	36	1,80
T-CONTROL 10.25 special bread improver	40	2