

LESAFFRE

T-CONTROL™ 10.25 SPECIAL BREAD IMPROVER



Challenges and technical solutions

T-Control 10.25 special bread improver is used in conjunction with T-Control 10.25 yeast. The improver is used to stabilise optimum dough volume for up to 7 hours of fermentation at ambient temperature (10-25°C).

COUNTRY BREAD DOUGH AFTER 7 HOURS AT 25°C



Technical information:

INGREDIENTS

Wheat flour - dextrose - emulsifier: diacetyl tartaric acid esters of fatty acid mono- and diglycerides - thickener: guar gum - flour processing agent: ascorbic acid - deactivated yeast enzymes (on wheat base): xylanase.

APPLICATION

Special breads.

DOSAGE

2% of flour weight depending on application - in non-/slightly sweetened dough/pastry (max. 2%).

METHOD OF USE

The improver is easily incorporated into the process by adding directly to flour or prior to mixing. T-Control 10.25 speciality bread improver is distributed readily and evenly throughout dough in order to maintain optimum volume for up to 6 hours at ambient temperature.

RECOMMENDED USAGE

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

SHELF-LIFE AND STORAGE

T-Control 10.25 special bread improver has a shelf-life of 24 months. It should be kept in its original packaging, in a dry place away from heat (<25°C).

PACKAGING

10kg cardboard box.

Benefits



Controls fermentation risks



Improves production management and facilitates logistics



Improves waste management and preserves dough pieces for longer at ambient temperature



Offers smooth and flexible work organisation while satisfying a greater demand



T-Control 10.25 is part of the baker's environmental approach and a solution to help reduce energy consumption

Baking Center



T-Control 10.25, together with the expertise of the Lesaffre Baking Center, helps bakers adapt their dosage levels and usage according to process and flour type.

Application in country bread

Comparison between country loaves made using a classic improver and yeast and use of T-Control 10.25 yeast and improver. Fermentation and storage at ambient temperature of 25°C for more than 6 hours.

INGREDIENTS	WEIGHT (G)	(%)
Wheat flour	1,800	90
Rye flour	200	10
Total flour	2,000	100
Water	1,300	65
T-Control 10.25 yeast	20	1
Salt	36	1.8
T-Control 10.25 special bread improver	40	1.5

CLASSIC YEAST & IMPROVER



T-CONTROL 10.25 YEAST & IMPROVER



Fermentation time at 25°C



- > After 2 hours' fermentation at ambient temperature of dough containing classic yeast and improver, loaf volume is observed to be uneven, overly developed and misshapen: the finished product is therefore unsaleable.
- > With the use of T-Control 10.25 yeast and improver, optimum dough volume is reached after 1h30 mins, and is maintained for up to 6 hours and above of storage at ambient temperature.
- > Loaf shape is regular, even after 7 hours' fermentation.

LESAFFRE  | EXPERT SOLUTIONS

Take a step ahead

LESAFFRE EXPERT SOLUTIONS™ is an innovative approach to answer the specific needs of professional bakers in the field of fermentation. More than a range of performing yeasts and baking ingredients, LESAFFRE EXPERT SOLUTIONS™ is a way of working with a shared ambition: thinking about tomorrow's bakery and helping you overcome your challenges.

Based on creativity and co-development LESAFFRE EXPERT SOLUTIONS™ is relying on market trends knowledge, Lesaffre's R&D expertise and the Baking Center™ network to provide bakers with high value and customized solutions.

For more information, please contact us at: www.lesaffre.solutions