

## Finlay's Batch Bread Improver

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Finlay's Batch Bread Improver is a specifically designed improver to facilitate the production of traditional bulk fermented batch bread and rolls.

For traditional bulk fermented bread dough or long process breads and rolls, it produces a unique flavour and crust that sets itself apart from the standard 'no time process' of dough making.

Current market analysis indicates an increasing consumer demand for bread products made in the traditional way. Finlay's Batch Bread Improver will give your dough the stability you require, yet provide an intense natural aroma and flavour that no time dough cannot deliver.

### Advantages

- Great stability / dough strengthening
- Excellent gas retention
- Controlled oven lift
- Excellent crumb softness

## Product Info

### Pack size

16kg - Code F3138

### Palletisation

16kg x 50

### Storage

Store ambient, in cool dry conditions

### Make Up Instructions

Typical dosage is between 1-2% on flour.

### Recommended Use

Ideal for the production of continental flat breads like Pizza dough and Focaccia, as well as the production of traditional French baguettes.