



Epic Multi Purpose Dough Conditioner

Cereform Epic is a premium grade, general purpose bread and roll improver, delivering confidence, reliability and economy for the baker. Epic produces a dough high in tolerance and stability, as well as excellent gas retention.

Epic will also provide exceptional volume and oven spring in rolls and baps, as well as a controlled oven spring in tin bread production. It is suitable for both craft and industrial bakers, as Epic provides excellent machinability in addition to correcting minor seasonal flour variances.

Most general purpose improvers dose at the same rate of 1-2%, therefore requiring no adjustment to your recipe when using Epic.

Advantages

- Industry standard dosage
- Excellent machinability
- Great gas retention
- High tolerance
- Economical

Product Info

Pack size

16kg - Code F3137

Palletisation

16kg x 65

Storage

Store in cool, dry conditions free from odours and high humidity.

Make Up Instructions

Dosage is 2% on flour weight for rolls, baps and sweet breads.

Dosage for tin bread is 0.75-1% and 1% for bloomers and open top breads.