



## Bread Improver

**CODE:CSB-500****RECOMMENDED DOSAGE:**

0.5% of the flour weight

**PACKAGING:** 1kg/bag ; 10 or 20kgs/carton

## Function

Increase volume

Improve Texture

Improve Mouthfeel

Give steady yeast function

A bread improver is a coherent, balanced combination of baking ingredients chosen from among various manufacturing aids and raw ingredients (both cereal-based and other), mixed together in an appropriate formula.

## Chemsino 500 in Tin bread



① Mix dry ingredients (flour, powder flavor yeast ,sugar, preservatives and Chemsino-500) evenly for later use;



② Mix water and above dry ingredients , whip until melt completely;



③ Pour above material into dough mixer and Press the dough until elastic and knead ;



④ Divide dough into 100g per pieces and put each four pieces in a tin;



⑤ Put them in fermentation machine with temperature: 38-40°C; humidity: 75-80 percent;



⑥ Put them into oven and then bake

**CHEM SINO**

Make Food Different

## Other Related Products



Compounded Preservatives

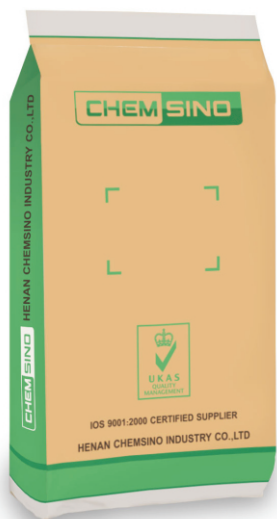


Baking Powder



Cake Gel

## Packaging - Storage and Transportation



**Packaging** :1kg/bag ;10kgs/carton or 20kgs/carton

**Storing** :Dry and ventilated environment at temperature below Max.30°C

**Transportation** :18mts for one 20GP container without Pallets

**CHEM SINO**

HENAN CHEMSINO INDUSTRY CO.,LTD

8th Floor, Building 4,Belt and Road Industrial Park,  
Jinshui Zone ,Zhengzhou ,China

Tel:+86-371-55625861 Email:info@cnchemsino.com  
web: www.cnchemsino.com



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