

Quantum

— BREAD IMPROVER —

Bakels technologists globally have been busy working on advanced bread improver technology and after extensive research and test baking the Quantum leap in innovation for bread improvers has arrived.

The essence of the Quantum break through is new ways of using traditional ingredients for greater water absorption in doughs with minimal additives resulting in softer doughs that are easy to handle and process offering a far softer crumb at a far greater value.

Already introduced in the UK, South Africa, Sweden & Australia with great success Quantum has proven applicable to a wide range of flour types, recipes and local bakery practices.

NZ Bakels have now launched the first two products within the Quantum range. We invite you to experience this superior technology for yourself.

More Quantum bread products will be released at later dates.

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QUANTUM PLUS

- Usage rate 1% on flour (cereal weight).
- Contains emulsifier (not natural, but contains less e-numbers).
- For all bread varieties.
- Can be used at higher levels for wholemeal, small-goods or heavy grain breads.
- Contributes to a good volume, fine texture and excellent softness and very good keeping quality.
- Provides better tolerance, so more consistent bread quality.
- Very cost competitive against most improvers available on the market.

QUANTUM CL1000

- Clean label, natural improver (does not contain emulsifiers).
- Usage rate 1% on flour (cereal weight).
- Label friendly, less e-numbers to declare.
- For all bread varieties.
- Can be used at higher levels for wholemeal, smallgoods or heavy grain breads.
- Contributes to a good volume, fine texture and excellent softness and very good keeping quality.
- For customers who prefer to make 100% natural breads.
- Provides good tolerance, so more consistent bread quality.

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QUANTUM IMPROVERS Features / Benefits

- This unique and innovative new ingredient technology is developed by Bakels technologists and is exclusively for the Bakels group only.
- This Quantum technology allows us to reduce and replace some of the existing standard raw materials, resulting in reduced formulation costs and more label friendly ingredient listings.
- Hundreds of test bakery trials have proven that these new Quantum Improvers contribute to excellent overall bread quality.
- Quantum Improvers also provide improved dough tolerance, resulting in bread products of consistent high quality, even with some variations in flour quality and processing conditions.
- Can be used for all bread varieties at a standard usage rate of 1% (or between 1.2-1.5% for heavy wholemeal and heavy grain varieties).
- No changes in processing conditions required.
- Will absorb approximately 1-2% extra water.
- Quantum Improvers are very cost effective and will contribute to a saving in overall ingredient cost.

Quantum Bread Improvers are available now in 12.5kg Bags

Please refer to our website www.nzbakels.co.nz for specification sheets, recipes and make-up methods or contact your local bakery advisor

