
IREKS BREAD IMPROVERS

OUR
TOP 4



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FORMAT V 2000

All-purpose bread improver, giving dry, stable doughs, high fermentation tolerance and good volume of baked goods

Quantity of addition: 1.0 - 1.5 %

Quality advantages:

- ☆ gives baked goods a better volume and improved crust colour
- ☆ improved crust crack
- ☆ dough or dough pieces can be frozen for at least 7 days



IREKS SOFT PLUS

Improver for soft baked goods to enhance the volume, freshkeeping and crumb texture

Quantity of addition: 1.0 %

Quality advantages:

- ☆ good fermentation stability with all dough methods
- ☆ elastic, white crumb
- ☆ long-lasting freshness and soft crumb



IREKS FROST

Specially designed bread improver for long-term freezing

Quantity of addition: 2.0 - 3.0 %

Quality advantages:

- ☆ especially for laminated doughs
- ☆ for all kinds of frozen doughs with a high fermentation tolerance
- ☆ long-time frozen storage possible (up to 6 months)
- ☆ excellent volume of baked goods



MALZPERLE PLUS

Improver for wheat morning goods with malt extract

Quantity of addition: 3.0 - 4.0 %

Quality advantages:

- ☆ golden-brown crust colour
- ☆ excellent oven spring and volume of baked goods
- ☆ distinctive crust crack
- ☆ crispy crust with a long-lasting crispness
- ☆ intensive, malty-aromatic flavour and taste
- ☆ moist crumb

