GRANAiO®
Clean Label Company

ENG



CLEAN LABEL

IMPROVER

SweetEnzymes

Universal improver for high-fat and high-sugar baked products

IMPROVER

SweetEnzymes

CLEAN LABEL

Powder bread improver. Professional use only.

SweetEnzymes is the **universal improver** for **high-fat and high-sugar baked products**. It gives **stability** to the dough at every stage of processing and ensures excellent **volume**, through the "Oven Spring" effect. Its **enzymatic blend** ensures excellent results: it improves the **texture of the crumb** and increases **softness**. Its specific enzymes retain a greater amount of water molecules, increasing the **freshness** of finished products. It is perfect for both natural and baking yeast.

INGREDIENTS: wheat flour, enzymes.

DOSAGE:
WITH NATURAL LEAVENING: 1% calculated on the weight of the flour.
WITH INSTANT BAKING YEAST: 2% calculated on the weight of the flour.

CHARACTERISTICS

» 100% Clean Label
» Universal, for high-fat and high-sugar products
» Excellent volume
» Improves texture
» Increases softness
» Increases shelf-life

RECOMMENDED FOR

» Brioches and croissants
» Muffins and plumcakes
» Krapfen and "maritozzi"
» Large leavened cakes

PACKAGING:
10 kg cod 1651 NCC - Paper bag
0,5 kg cod 175 - Plastic film packaging

STORAGE:
16 months. Keep in a cold and dry place. Close the bag after use. Storage Temperature: max 25°C.
The storage conditions of the product will determine the behavior and the yield in the use phase. Incorrect storage can compromise the technical potential assured by Il Granaio delle Idee.

CROISSANT RECIPE:

INGREDIENTS

Type "0" flour 270W	2.000 g
SweetEnzymes	**20 g**
Water	800 g
Salt	30 g
Fresh brewer's yeast	90 g
Eggs	200 g
Sugar	150 g
Butter	150 g
For lamination:	
Sheet butter	1 kg

PROCEDURE

Knead all the ingredients for 10 minutes with 1st speed. Switch to 2nd speed and knead for 5 minutes.

Let the dough rest at room temperature for 30 minutes, then put it in the refrigerator overnight (12 hours).

Laminate the dough with the sheet butter and give a fold with 3 turns. Let the dough rest in the refrigerator for 30 minutes, then give a fold with 4 turns.

Roll out the dough with a dough sheeter until it reaches a thickness of 3 mm.

Shape the croissants and let them rise in proofing chamber at 26°C for 4 hours. Before baking, brush the croissants with water and sprinkle them with brown sugar. Bake at 180°C for 15 minutes without steam.

For info, recipes and technical support:
+39 0498862824 | info@igdi.it
www.ilgranaiodelleidee.com