



All about **IMPROVER**



IMPROVER – GUARANTORS FOR PROCESS SAFETY AND PERFECT BAKING RESULTS

Whether applied in liquid-, powder- or a paste form, for more than 100 years improver are used to bring the character of cereal flour into effect and balance the natural deficiencies in raw material qualities.

Improver can be defined as multifunctional working components such as malt, special enzymes or emulsifiers, which affect each other in

activity. With the aid of that, they safely support stable and highly flexible production processes and provide the required quality standards for nowadays baked goods. Quality, that means an extended shelf life, an optimal appearance and excellent taste of the products at the same time. Agrano improver support you in terms of flexibility, process safety and competitiveness.



OUR PRODUCT RANGE

IMPROVER WITH EMULSIFIER

Emulsifier-based improver are distinguished by a safe and reliable application process. They are convenient for diverse application methods.

With these improver the baked goods meet the requirements of consistently high quality products with a high fermenting stability and extended fermenting tolerance.

- 1883425 Garanta Max 0,5–1 %
- 1883825 Garanta Max 0,1–0,3 %
- 2789025 Garanta Cool 4 %
- 2821125 Garanta Supermax 1,5–2 %
- 2833325 Slow Baking 3 %
- 2838325 Apollo Soft & Fresh 1 %

IMPROVER WITHOUT EMULSIFIER

These improver do not contain any emulsifiers and support the production of clean label bread pastries. They are suitable for a variety of applications and processes.

Bread products produced with these improver convince with a premium quality and stability of doughs and ready baked products.

- 1882125 Biofreeze Halal 1–3 %
- 1881025 Ferment Sour 1–5 %
- 2822825 Agra Bio 4–5 %
- 2835310 Agranaturale 1 %
- 2838025 Agra Baguette 4 %
- 2839025 Agra Magic Ore 5 %

IMPROVER FOR RETARDED OR INTERRUPTED FERMENTATION PROCESS

For the production of baked goods for retarded or interrupted fermentation processes we offer a special range of improver.

The dough pieces can be cooled or frozen, being proofed or unproofed. The improver protect the goods from a low volume or specific quality defects.

- 1882125 Biofreeze Halal 1–3 %
- 1881025 Ferment Sour 1–5 %
- 2822825 Agra Bio 4–5 %
- 2789025 Garanta Cool 4 %
- 2821125 Garanta Supermax 1,5–2 %
- 2838025 Agra Baguette 4 %
- 2838325 Apollo Soft & Fresh 1 %
- 2839025 Agra Magic Ore 5 %





ROLL VARIETY & CHEESE ROLLS

Basic Recipe

0,030 kg	Garanta Max 0,1–0,3 %
10,000 kg	Wheat flour
0,220 kg	Salt
0,350 kg	Yeast, fresh or:
0,140 kg	Yeast, dry
5,500 kg	Water, approx.

Decoration **Decormais, Decor-Mix Standard**, Seeds

Kneading time:	3+6 min.
Dough temperature:	approx. 26 °C
Scaling weight:	1,800 kg/batch
Resting time:	approx. 15 min.
Fermentation time:	approx. 40 min.
Baking temperature:	230 °C with steam, after 10 min. open the damper
Baking time:	approx. 18 min.

Working method

Scale dough pieces, mould round and cover with foil. After approx. 15 min. resting time divide into 30 pieces by using a dough divider machine. Mould into the desired shape, brush the surface with water and decorate with **Decormais, Decor-Mix Standard** or any other decoration. Place the rolls on setters or trays and let proof. Before baking cut the rolls as desired.

Tip: For the production of rolls with a maximum of different grains and seeds take 3,000 kg of the roll dough and knead under 0,600 kg **Maxicorn 20 %** mixed with 0,300 kg water. Follow the working method for rolls.

Basic Recipe

0,200 kg	Garanta Cool 4 %
5,000 kg	Wheat flour
0,100 kg	Salt
0,175 kg	Yeast, fresh or:
0,070 kg	Yeast, dry
0,750 kg	Milk
1,750 kg	Water, approx.

For Laminating

1,250 kg Laminating margarine or butter

Decoration Grated cheese

Kneading time:	3+6 min.
Dough temperature:	approx. 24 °C
Scaling weight:	1,600 kg/batch
Resting time:	approx. 20 min. chilled
Fermentation time:	approx. 40 min.
Baking temperature:	230 °C with steam, after 10 min. open the damper
Baking time:	approx. 20–23 min.

Working method

Scale the dough into 1,600 kg pieces after kneading. After resting time fold in 0,250 kg laminating margarine or butter and laminate with 2 double folds. After laminating roll out the dough to fits on the sheet of the dough divider machine. Divide and mould round into 30 pieces by using a dough divider machine. Dip the rolls into the cheese and place on trays. The rolls can either be baked directly after fermentation or can be frozen proofed or unproofed. Perfect for baking on demand.



FOCACCIA

Basic Recipe

0,300 kg	Slow Baking 3 %
10,000 kg	Wheat flour
0,200 kg	Salt
0,200 kg	Yeast, fresh or:
0,080 kg	Yeast, dry
0,300 kg	Olive Oil
6,000 kg	Water, approx.
Topping	Grapes, chopped rosemary, pretzel salt

Kneading time:	3+8 min.
Dough temperature:	approx. 26 °C
Scaling weight:	0,100 kg
Resting time:	approx. 60 min.
Fermentation time:	approx. 30 min.
Baking temperature:	220 °C with steam
Baking time:	approx. 12–15 min.

Working method

After resting time scale the dough into pieces and push gently into flat bread and place on trays. After fermentation wash your fingers generously in olive oil and press holes into the flat bread. Decorate with grape halves, chopped rosemary, pretzel salt and bake.

Tip: To produce delicious rustic Italian bread follow the basic recipe. After resting time of 60 min. scale the dough into 0,450 kg pieces mould gently round or long and place on setters. After fermentation time turn the bread upside down and bake.
Baking temperature: 230 °C falling to 210 °C with steam, after 3 min. open damper,
Baking time: approx. 30-40 min.



BAGUETTE

Basic Recipe

0,400 kg	Agra Baguette 4 %
10,000 kg	Wheat flour
0,200 kg	Salt
0,200 kg	Yeast, fresh or:
0,080 kg	Yeast, dry
0,100 kg	Margarine
5,800 kg	Water, approx.

Decoration Flour, **Bread Decor Mix**

Kneading time:	3+6 min.
Dough temperature:	approx. 26–28 °C
Scaling weight:	0,250 kg
Resting time:	approx. 30 min.
Fermentation time:	approx. 40 min.
Baking temperature:	240 °C falling to 210 °C with steam, after 10 min. open the damper
Baking time:	approx. 22–25 min.

Working method

After resting time scale the dough into pieces and mould long. After another short resting time mould long to baguettes. Cut the string lengthwise and twist or place the baguette strings into baguette trays and let proof. If desired, brush the surface with water and decorate with **Bread Decor Mix**. Before baking dust the baguette with flour and cut the surface if desired.

Tip: For crunchy carrot baguette take 4,200 kg of the baguette dough and knead under 0,850 kg **Karoquick 5–50%**. Follow the working method for baguette.



CHALLAH

Basic Recipe

0,020 kg	Apollo Soft & Fresh 1 %
2,000 kg	Wheat flour
0,040 kg	Salt
0,180 kg	Yeast, fresh or:
0,075 kg	Yeast, dry
0,280 kg	Sugar
0,200 kg	Whole egg
0,250 kg	Butter or margarine
0,800 kg	Water, cold, approx. Vanilla and lemon aroma as desired

Kneading time:	2+6 min.
Dough temperature:	24–26 °C
Scaling weight:	0,100 kg/string = 0,300 kg/challah
Resting time:	approx. 10 min.
Fermentation time:	approx. 30 min.
Baking temperature:	190 °C
Baking time:	approx. 19–22 min.

Working method

After resting time mould the scaled dough pieces into strings. Let rest for approx. 10 min. and braid (3 strings each challah). Place the challah on with baking paper covered trays and let proof. Before baking brush the surface with egg wash and sprinkle with chopped almonds or sugar crystals.

Tip: At the end of mixing time knead under 0,600 kg soaked and well drained raisins or cranberries to get a nice challah.



HAMBURGER BUNS

Basic Recipe

0,040 kg	Apollo Soft & Fresh 1 %
4,000 kg	Wheat flour
0,060 kg	Salt
0,250 kg	Yeast, fresh or:
0,100 kg	Yeast, dry
0,300 kg	Sugar
0,200 kg	Eggs
0,600 kg	Milk
0,300 kg	Margarine or butter
1,200 kg	Water, approx.

Kneading time:	2+6 min.
Dough temperature:	approx. 25 °C
Scaling weight:	1,800 kg/batch
Resting time:	approx. 20 min.
Fermentation time:	approx. 50 min.
Baking temperature:	220 °C falling to 210 °C with steam (if you use silicon moulds for baking, increase bottom heat for approx. 20 °C)
Baking time:	approx. 10–12 min.

Working method

Scale dough pieces, mould round and cover with foil. After 20 min. resting time divide and mould round into 30 pieces by using a dough divider machine. Brush the surface of the dough pieces with egg and dip into sesame. Place the dough pieces in round silicon moulds (Ø 11 cm) and let proof. After baking fill the cooled down bun with salad, tomato, cucumber, chicken breast etc. to create a delicious burger.

Tip: To create tasty hot dogs mould the divided and round dough pieces approx. 10 cm long. Brush with egg, and place on trays and let proof.

Baking temperature: 220 °C with steam
Baking time: approx. 10–12 min. After baking fill the cooled down hot dog buns with sausages, onions, mustard and ketchup.

USAGE AND METHODS

IMPROVER	USAGE	METHOD		
		Direct dough process	Retarded fermentation	Interrupted fermentation
With emulsifier				
Apollo Soft & Fresh 1 %	For the production of yeast doughs savoury and sweet with a soft and juicy crumb and crust.	•	•	•
Garanta Max 0,5–1 %	Improver for all kinds of bread types, rolls and baguettes.	•	•	•
Garanta Max 0,1–0,3 %	Improver for all kinds of bread types, rolls and baguettes.	•	•	•
Garanta Cool 4 %	For the production of rolls and small pastries, especially for cooling processes, as well as for interrupted and retarded fermentation.		•	•
Garanta Supermax 1,5–2 %	All-round improver for the production of all types of wheat baked goods like rolls, pastries and breads.	•	•	•
Slow Baking 3 %	Universal improver with high content of malt and lecithin, especially for products with long fermentation time.	•		
Magic Ore 5 %	Improver for the production of bread, with the patented "Bready-Process". Storage of the proofed dough pieces at 5 °C and baking without further fermentation time, up to 48 h.		•	
Without emulsifier				
Agranaturale 1 %	Improver for the production of wheat bread and rolls.	•		
Biofreeze Halal 1–3 %	Improver for the production of baked goods via cooling processes like retarded and interrupted fermentation.		•	•
Agra Baguette 4 %	Universal improver for the production of baguettes and baguette-rolls with a crunchy crust and fluffy crumb.	•	•	•
Agra Bio 4–5 %	Organic improver for the production of rolls and other small baked goods.	•	•	•
Ferment Sour 1–5 %	Dough acidifier for easy production without fluctuation in fermentation and acidification process, for bread and other baked goods. Ideal to achieve a light texture, juicy crumb and nice crust as well as tasty and full-bodied aroma.	•	•	•

AGRANO
Tillystraße 17
30459 Hannover – Germany
www.agrano-export.de
info@agrano-export.de

A company of
MARTIN BRAUN · GRUPPE

