



Bread improver in powder form for all types of special bread varieties

- A perfectly balanced special bread improver for all types of wheat dough in
 - A wide range of applications
- For optimising the dough handling
 - In mechanical dough processing
 - In manual dough processing
 - Achieving high fermentation tolerance
 - For different dough processing methods and dough temperatures

Dosage: 1.5-2% on flour weight, depending on flour quality

Ingredients: Sugar, Soya Flour, Sodium Stearoyl Lactylate (E481), Wheat Gluten, Guar Gum Flour (E412), Mono and Diacetyltartaric Acid Esters of Mono-and Diglycerides of Fatty Acids (E472e), Enzymes, Ascorbic Acid (E300).

Allergens: Soya, Wheat Gluten

Packaging: 25Kg Poly Propylene bags with inner liner

Storage: Store in a cool dry place

Typical recipes:

Using Maxigro MXT 2% for Crispy Doughs

Ingredients	Recipe 1		Recipe 2		Recipe 3	
Cake Flour		50 kg		50kg		50kg
Maxigro MXT	2%	1 kg	1.5%	0.750 kg	2%	1kg
Salt	2%	1 kg	1.5%	0.750 kg	2%	1kg
Sugar	-	-	-	-	1%	0.5kg
Shortening	-	-	-	-	0.5%	0.25kg
Gluten	-	-	0.5%	0.25kg	0.5%	0.25kg
Yeast (fresh)	3%	1.5 kg	3%	1.5kg	3%	1.5kg
Water	58%	29 Litres	58%	29 Litres	58%	29 Litres
Yeast level depends on processing speed						
Water depends on flour quality						
Processing: Mix all the ingredients and proceed as per instructions						

**Infanta Foods**

Your partner in Africa

Using Maxigro MXT 2% for Soft Doughs

Ingredients	Recipe 1		Recipe 2		Recipe 3	
Cake Flour		100 kg		100kg		100kg
Maxigro MXT	1.5%	1.5 kg	1.5%	1.5kg	1.5%	1.5kg
Soya	0.5%	0.500kg	0.5%	0.500kg	0.5%	0.500kg
Salt	1.8%	1.8kg	1.8%	1.8kg	1.8%	1.8kg
Sugar	4%	4kg	2%	2kg	2%	2kg
Skim Milk	-	-	-	-	1%	1kg
Shortening	6%	6kg	4%	4kg	4%	4kg
Yeast (fresh)	5%	5kg	5%	5kg	5%	5kg
Water	58%	58 Litres	58%	58 Litres	58%	58 Litres
Yeast level depends on processing speed						
Water depends on flour quality						
Processing: Mix all the ingredients and proceed as per instructions						

Using Maxigro MXT 2% for Sweet Doughs

Ingredients	Recipe 1		Recipe 2		Recipe 3	
Cake Flour		100kg		100kg		100kg
Maxigro MXT	1.5%	1.5kg	1.5%	1.5kg	1.5%	1.5kg
Soya	0.5%	0.500kg	0.5%	0.500kg	0.5%	0.500kg
Salt	1.5%	1.5kg	1.8%	1.8kg	1.8%	1.8kg
Sugar	10%	10kg	10%	10kg	10%	10kg
Skim Milk	-	-	-	-	1%	1kg
Shortening	6%	6kg	8%	8kg	8%	8kg
Yeast (fresh)	6%	6kg	6%	6kg	6%	6kg
Eggs	-	-	-	-		2 Eggs
Water	58%	58 Litres	58%	58 Litres	58%	58 Litres
Yeast level depends on processing speed						
Water depends on flour quality						
Processing: Mix all the ingredients and proceed as per instructions						

Manufactured by:
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Technology by:
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