



WT2

concentrated improver for wheat bread and buns

- **A perfect combination of ingredients**
- **Improves the dough handling qualities**
- **Improves the stretch ability of wheat gluten for**
 - **a high proofing tolerance**
 - **a good bread volume**
- **gives better oven spring**
- **For a good taste of your bread**
- **Dosage: 0,2 – 0,5 % on flour weight, depending on flour quality and bread type**



Recipes for	Rolls and French bread	Tin bread	Soft rolls Hamburger buns
wheat flour	100.000 kg	100.000 kg	100.000 kg
WT2	0.500 kg	0.300 kg	0.500 kg
salt	2.000 kg	1.500 kg	1.500 kg
dry yeast*	1.000 kg	1.000 kg	2.000 kg
or fresh yeast*	2.500 kg	2.500 kg	5.000 kg
sugar	-- kg	3.000 kg	8.000 kg
fat	-- kg	3.000 kg	6.000 kg
milk powder	-- kg	-- kg	1.000 kg
water **	55.00 – 65.00 ltr	54.00 – 60.00 ltr	50.00 – 60.00 ltr
* yeast level depends on processing speed ** depending on flour quality			
Processing: Add WT2 to the dough and proceed as usual.			

Packing: 25 kg bags with PE-inliner

1 pallet = 30 bags = 750 kg

Store dry and cool like flour

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Ingredients: Wheat flour, Calcium carbonate E170, Emulsifier E472e, vegetable fat oil (rapeseed origin), ascorbic acid E300, enzymes