



H.K. ADDITIVES & INGREDIENTS

"Always With you... Always Caring for you" **HK CROCK**



CROCK BREAD IMPROVER improves the bread texture (tenderness of the bread), color, taste and composition. Bakers have to deliver fresh bread every day and when using auxiliary substances, it reduces problems in the baking process. A bread improver helps the baker to create a trouble-free processing and ease in dosing, even when facing a wide range of bread, the complexity of the baking process (kneading, first rising of the bread, preparation, second rising, baking, cooling, cutting) and the differences in skills of the employees. All the improves manufactured by HKAI are Bromate Free.

PRODUCT PROPERTIES

- Form: Light Cream to Off White Powder
- Ingredients: Corn starch, Enzymes, Emulsifier.



TYPES OF CROCK BREAD IMPROVERS

1. CROCK BREAD IMPROVER P-50

BENEFITS

CROCK BREAD IMPROVER P-50 is used primarily for the treatment of flour that are intended for Bakery Application especially in White slice bread, Pav, Buns, and White Sandwich bread or other soft baked goods. It helps to improve the structure, provides better air retention, better dough handling. It also helps improve softness giving superior volume.

DOSAGE

CROCK BREAD IMPROVER P – 50 is added in the flour at the beginning of the mixing process and is generally used in a dosage between 50 GM TO 100 GM (on w/w basis of 100 KGS flour quantity) This however is only indicative. The optimum dosage of BREAD IMPROVER P – 50 is based upon several factors including flour quality and the desired quality of the baked goods.



2. CROCK BREAD IMPROVER P-100

BENEFITS

CROCK BREAD IMPROVER P-100 is used primarily for the treatment of flour that are intended for Bakery Application especially in White slice bread, Pav, Buns and White Sandwich bread, or other soft baked goods. It helps to improve the structure, provides better air retention, better dough handling. It also helps improve softness giving superior volume.

DOSAGE

CROCK BREAD IMPROVER P-100 is added to the flour at the beginning of the mixing process and is generally used in a dosage between 80 GM TO 125 GM (on w/w basis of 100 KGS flour quantity). This however is only indicative. The optimum dosage of BREAD IMPROVER P-100 is based upon several factors including flour quality and the desired quality of the baked goods.



3. CROCK BREAD IMPROVER P-300

BENEFITS

CROCK BREAD IMPROVER P-300 is used primarily for the treatment of flour that are intended for Bakery Application especially in White slice bread, Pav, Buns and White Sandwich bread, or other soft baked goods. It helps to improve the structure, provides better air retention, better dough handling. It also helps improve softness giving superior volume.

DOSAGE

CROCK BREAD IMPROVER P-300 is added to the flour at the beginning of the mixing process and is generally used in a dosage between, 250 GM TO 300 GM, (on a w/w basis of 100 KGS flour quantity). This however is only indicative. The optimum dosage of BREAD IMPROVER P-300 is based upon several factors including flour quality and the desired quality of the baked goods.



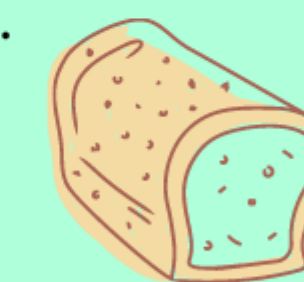
4. CROCK BREAD IMPROVER MF

BENEFITS

CROCK BREAD IMPROVER MF is used primarily for the treatment of flour that are intended for Bakery Application especially in White slice bread, Pav, Buns, and White Sandwich bread or other soft baked goods. It helps to improve the structure, provides better air retention, better dough handling. It also helps improve softness giving superior volume.

DOSAGE

CROCK BREAD IMPROVER MF is added to the flour at the beginning of the mixing process and is generally used in a dosage between 50 GM TO 100 GM (CONC) & 200 GM TO 300 GM (DILUTED) (on w/w basis of 100 KGS flour quantity) This, however, is only indicative. The optimum dosage of BREAD IMPROVER MF is based upon several factors including flour quality and the desired quality of the baked goods.



5. CROCK BREAD IMPROVER 306 CLSP

BENEFITS

CROCK BREAD IMPROVER (MIX N BAKE 306 - CLSP) is an enzyme preparation, it has a distinct stabilizing effect on flour, strengthen gluten and improves the dough stability, increase fermentation stability and tolerance, dry and fluffy dough's are easy to process, improves machinability significantly reduce the gluten intake dosages, has longer fresh-keeping properties

DOSAGE

CROCK BREAD IMPROVER 306 CLSP is added to the flour at the beginning of the mixing process and is generally used in a dosage between 100gm -200gm / 100kg of flour (on w/w basis of 100 KGS flour quantity) This however is only indicative. The optimum dosage of BREAD IMPROVER 306 CLSP is based upon several factors including flour quality and the desired quality of the baked goods.



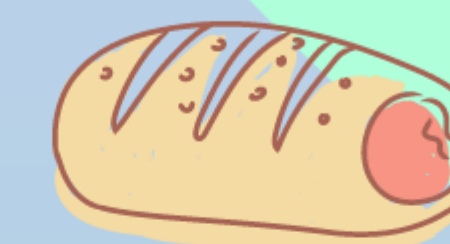
6. CROCK BREAD IMPROVER V-2

BENEFITS

CROCK BREAD IMPROVER V-2 is used primarily for the treatment of flour that are intended for Bakery Application especially in White slice bread, Paav, Buns, and White Sandwich bread or other soft baked goods. It helps to improve the structure, provides better air retention, better dough handling. It also helps improve softness giving superior volume.

DOSAGE

CROCK BREAD IMPROVER is added to the flour at the beginning of the mixing process and is generally used in a dosage between, VARIANT-II: 30GM TO 60GM, (on w/w basis of 100 KGS flour quantity). This however is only indicative. The optimum dosage of BREAD IMPROVER is based upon several factors including flour quality and the desired quality of the baked goods.



7. CROCK BREAD IMPROVER VARIANT-I, II, III

BENEFITS

CROCK BREAD IMPROVER VARIANT-I, II, III is used primarily for the treatment of flour that are intended for Bakery Application especially in White slice bread, Paav, Buns, and White Sandwich bread or other soft baked goods. It helps to improve the structure, provides better air retention, better dough handling. It also helps improve softness giving superior volume.

DOSAGE

CROCK BREAD IMPROVER is added in the flour at the beginning of the mixing process and is generally used in a dosage between VARIANT - I: 100 GM TO 150 GM, VARIANT-II: 30GM TO 60GM, VARIANT-III: 90GM TO 140 GM (on w/w basis of 100 KGS flour quantity). This however is only indicative. The optimum dosage of BREAD IMPROVER is based upon several factors including flour quality and the desired quality of the baked goods.

PACKING

CROCK BREAD IMPROVER is typically available in 25 kg paper BAG/Box packing & customize small packing is also available at extra cost



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The information of chemical / Industrial grade Product given above is set in good faith and for guidance only. Users should conduct their own tests to determine the stability and suitability before consume and as per Govt / Non Govt. law/rules. no legislative liability /responsibility what so ever in any nature on our Company's Part. Not for Fertilizer / Agriculture/ Pesticide use or do not use which is Prohibited By Various Government Department / NGO.