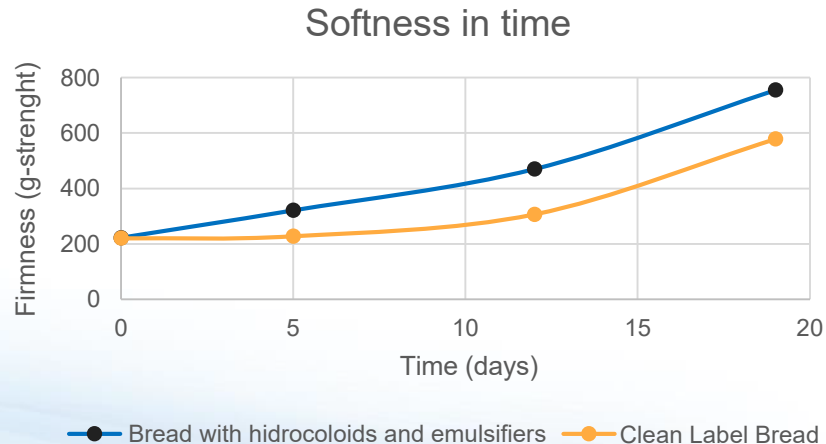


Clean Label Bakery Improver

A comparative study of bread was made analyzing the use of emulsifiers and gluten and it was compared with the application of clean label bakery improver, both were dosed at 1% with respect to the flour and they were measurement of firmness over time.

The firmness parameter is inversely proportional to the smoothness, at less firmness is a softer bread with better sensory characteristics.



Conclusion:

The graph shows that with the use of the clean label bakery improver you get a much fresher bread