



COID: 70812 HIGHER LEVEL



Food Safety

CERTIFICATED

BRC SITE CODE: 1679702 GRADE: A



IMPROVER
LB Improver

The natural improver
for fresh and frozen croissants



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Powder bread improver. Professional use only.

LB Improver is the natural improver specifically formulated for **croissants**. It replaces the common improvers developed with ingredients of chemical origin, improving performance. **Ideal for both daily fresh production and for the frozen product**, it guarantees an **excellent volume** while keeping characteristics unchanged, above all during thawing and rising phases. LB Improver **enhances consistency** of puff pastry in a **pleasant balance between crunchiness and softness**, exalting the **lactic notes** in the finished product.

INGREDIENTS: vital wheat gluten, dried type "0" wheat flour*, enzymes.

May contain milk, eggs, soy, sesame seeds and lupins.

*The flour has been treated with L-ascorbic acid, which has a technological function. No trace of it remains once the product is cooked and therefore does not need to be declared on the label.

DOSAGE: 4% on the weight of flour.

CHARACTERISTICS

- » **100% Clean Label**
- » **Ideal both for daily fresh production and for the frozen product**
- » **Excellent volume**
- » **Enhances consistency of puff pastry**
- » **Balance between crunchiness and softness**
- » **Enhances taste with pleasant lactic notes**

RECOMMENDED FOR

- » **Croissants**

PACKAGING:

10 kg cod 4311 - Food bag (Paper | PE HD)

STORAGE:

16 months. Keep in a cold and dry place. Close the bag after use. Storage Temperature: max 25°C.

The storage conditions of the product will determine the behavior and the yield in the use phase. Incorrect storage can compromise the technical potential assured by Il Granaio delle Idee.

CROISSANT RECIPE:

INGREDIENTS

Type "0" wheat flour 270 W	2 kg
Water	850-900 g
Eggs	200 g
Caster sugar	150 g
Butter	150 g
Brewer's yeast	90 g
LB Improver	80 g
Salt	30 g
To laminate: butter	1 kg

PROCEDURE

Knead all the ingredients with 1st speed, except butter, for about 5 minutes.

When the dough has taken shape, start 2nd speed for about 10 minutes, add butter at room temperature and complete dough shaping.

Let the dough rest in a plastic box (with cover) in the refrigerator at 4-5°C for about 12 hours.

Laminate the batter with 1 kg of butter.

Practice 1 fold with 3 turns and 1 fold with 4 turns or 3 folds with 3 turns.

Put the batter just laminated on a work surface, cut into triangles of 70-80 g each and shape.

Let rise in proofing chamber at 27°C with 75% humidity for about 3 hours.

Sprinkle the croissants surface with the eggs, to enhance the golden color.

Bake without steam at 180°C for 12-15 minutes, according to croissant size.

For pre-leavened product: let rise for 1,5-2 hours at 27°C with 75% humidity and proceed with cooling.