

AB MAURI



Unipan Plus

Unipan Plus is a complete bread improver for all types of bread and is suitable for all processes and all types of flour.

(Net Weight: 15kg)

How to use Unipan Plus

Unipan Super can be added to the flour at the beginning of the mixing process

Recommended dosage:

0.3 – 0.5% is sufficient for most types of bread

When a Sponge & Dough process is used 50% of the normal dosage can be used

General points of attention:

- Unipan Plus is a bread improver which brings good dough stability
- Unipan Plus gives a nice oven spring and good volume
- Unipan Plus brings softness to the crumb
- Unipan Plus should preferably not be combined with other bread improvers
- Unipan Plus can be used in short storage frozen dough processes. Preferably wheat gluten should be added additional to the formulation.
- For long storage Frozen dough process a special Frozen dough improver should be used.



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Global Expertise, Local Knowledge.

We know baking!