

IMPROVER

Functionality

Deferred fermentation

MAGAMIX ORANGE CL

increases the volume of the finished baked product

facilitates machining process

Magimix Orange CL is an improver developed primarily for the production of small bread products using delayed fermentation technology. It is equally suitable for the production of both wheat and wheat-rye baked goods prepared using the direct method. It also performs exceptionally well in the production of both wheat and wheat-rye baked goods using the direct dough method. **Magimix Orange CL** is the ideal solution for bakeries looking to offer their customers freshly baked bread throughout the day. The product is branded with the "Clean Label".



Practical information

Application

1% relative to flour, i.e. 1 kg of improver per 100 kg of flour (add directly to the flour before mixing).

Ingredients

Wheatflour; gluten pszennywheat gluten; flour treatment agents: ascorbic acid, enzymes* (carrier: wheat flour).

*Enzymes are deactivated during the heat treatment process and therefore have no technological function in the finished, baked product. Consequently, they are not subject to further labelling requirements.

Storage conditions

Store the product in a tightly closed container, in a dry and well-ventilated place out of direct sunlight (maximum temperature 25°C).

Packaging

20 kg bag

solutions magimix

Several active ingredients, which include enzymes, emulsifiers, hydro-colloids and humectants, can be used to reduce staling of bread and the associated starch retrogradation. They can be used individually, but the best solution is their combination in the right proportions.



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THE BRAND **LESAFFRE** 

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Magimix Offers a Comprehensive Range of Bread Improvers

Magimix has a wide and innovative product offering, representing the results of the work of teams of formulators and baking technicians on all five continents. Our product is constantly evolving so as to keep up with developments and changes in processes: direct process, slow or deferred fermentation, freezing techniques, etc.



Magimix Orange CL is a versatile solution designed for both delayed fermentation and direct dough production.

- ✓ guarantees high volume of the final product
- ✓ stabilises the dough throughout the production process
- ✓ regulates the fermentation activity of yeast during the final proof
- ✓ efficient in dosing
- ✓ guarantees a golden and crispy crust of the final products
- ✓ ensures freshness of products after baking

Discover our full range of products at:
lesaffre.pl



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WITH CONFIDENCE. DEFINITELY.

30 years of experience in the development of Lesaffre bread improvers.

Magimix is the day-to-day partner you can trust if you want to achieve safe and healthy products.

THE BRAND LESAFFRE

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