

Bakery Products



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AB Mauri 24/7 Improver

A007-MRD

25kg

Food legislation service

A comprehensive food labelling advice service is available including product ingredient declarations, nutritional data, HACCPs and other technical information.

Bakery and technical support

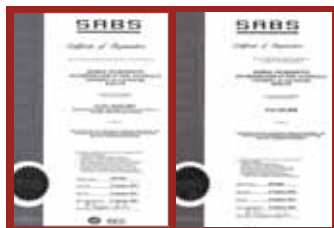
AB MAURI offers unrivalled bakery and technical support that includes product demonstrations on your own bakery equipment and a technical team that can help you and advice about any baking or production problem. It s free of charge and all part of the AB MAURI s customer service.

Food safety policy

AB MAURI ensures that all its products are produced to the highest standards recognized by SABS in South Africa. All processes are designed to meet HACCP standards, as well as Good Manufacturing Practice .

Positive quality assurance

AB MAURI products are subjected to rigorous quality control systems including chemical analysis and test baking. Products are not delivered until they have been positively released by our Quality Control Department.



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This multi-purpose product from AB MAURI can be used in all types of fermented breads and rolls made on the no time process. This product is ideal for use in small, medium and large bakeries. So whether you are looking to improve the quality of your finished products, reduce flour costs, cope with variable bakery conditions, or rationalize the range of ingredients you hold in stock, you should take advantage of this unique product from AB MAURI.

Dough tolerance: Continuing developments in enzyme and emulsifier technologies ensure exceptional dough tolerance. Dough tolerance levels are checked at the Technical Centre in Midrand by subjecting them to heavy handling after proving.

Dough stability: This product's ability to greatly improve dough tolerance ensures that dough will remain stable across a wide range of temperatures. This product is ideal for retarding and long proof systems, such as those for European type rolls. (Scotch and Portuguese as an example).

Lower specification flours: As a result of its tolerance and stability characteristics, this product will produce top quality bread from lower specification flours. So if you are seeking to reduce flour costs whilst maintaining premium quality, this product will help you realize that.

Use in all modern processes: This product is formulated for use in fermented products made on no-time processes eliminating the long fermentation times of conventional processes.

Recommended usage based on flour weight:

White tin bread:	0.3%,
Brown tin bread:	0.4%,
Crusty bread:	0.4%,
French bread:	0.5%,
Crusty rolls:	0.5%,
Viennas:	0.5%,
Soft rolls:	0.5%,
Burger buns:	0.5%,
Fruited loaves:	0.5%,
Fruited rolls:	0.5%,
Doughnuts:	0.5%

Top quality bread: This product gives you the opportunity to produce the required loaf volume, boldness and bloom as well as excellent texture, crumb resilience and keeping qualities.

Enzyme active soya flour: This product can also increase yields. Its enzyme active soya flour has a high protein content giving the ability to absorb extra water. Soya flour is also rich in enzymes, especially lipoxigenase which has a natural bleaching action and give a whiter crumb, particularly with lower grade and unbleached flours.

100% vegetable origin: The special emulsifier in this product is 100% vegetable origin.

Treated and untreated flour: This product can be used in both treated and untreated flour without exceeding the maximum level of ascorbic acid when this system/product is used at the recommended 0.3%-0.5% on flour weight.

Free flowing powder: This product is a free flowing powder making it easy to handle and weigh.

Packaging: Packed in 25kg, easy-to-open single ply tough plastic sacks for extra protection.

Storage: Shelf life is 9 months when stored in cool, clean, dry conditions.



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AB Mauri 24/7 Softener

A009-MRD

25kg

Food legislation service

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Bakery and technical support

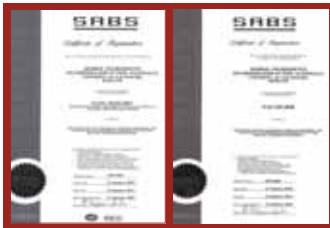
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Food safety policy

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Positive quality assurance

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This multi-purpose product from AB MAURI can be used in all types of fermented breads and rolls made on the no time process. This product is ideal for use in small, medium and large bakeries. So whether you are looking to improve the quality of your finished products, reduce flour costs, cope with variable bakery conditions, or rationalize the range of ingredients you hold in stock, you should take advantage of this unique product from AB MAURI.

The use of first class improvers plus AB MAURI's **unique enzyme technology**, together with quality ingredients, guarantees, that from breads to rolls, your finished products will be softer.

Use in all modern processes: This product is formulated for use in fermented products made on no-time processes eliminating the long fermentation times of conventional processes.

Recommended usage: The usage rate is dependent on your ingredients, process and cooling environment. The recommended usage rate is 0.1% to 0.5% on flour weight.

Top quality bread: This product gives you the opportunity to produce the required loaf volume, boldness and bloom as well as excellent texture, crumb resilience and keeping qualities.

Enzyme active soya flour: This product can also increase yields. Its enzyme active soya flour has a high protein content giving the ability to absorb extra water. Soya flour is also rich in enzymes, especially lipoxigenase which has a natural bleaching action and give a whiter crumb, particularly with lower grade and unbleached flours.

Free flowing powder: This product is a free flowing powder making it easy to handle and weigh.

Packaging: Packed in 25kg, easy-to-open single ply tough plastic sacks for extra protection.

Storage: Shelf life is 9 months when stored in cool, clean, dry conditions.



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AB Mauri Dough Relaxer

A010-MRD

25kg

Food legislation service

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Bakery and technical support

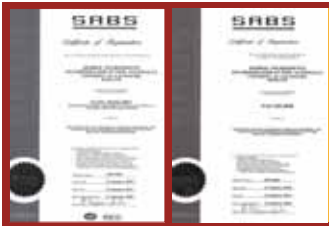
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Positive quality assurance

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AB Dough Relaxer is a specific blend of enzymes designed to aid pan flow in burger rolls and speciality breads.

The application rate is between 0.002% and 0.01% on flour weight.



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AB Mauri Better Bread 5%

A019-MRD

25kg

Food legislation service

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Bakery and technical support

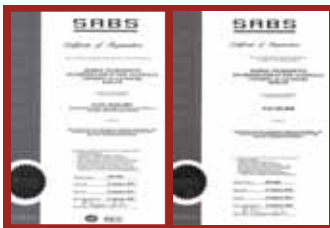
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Food safety policy

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Positive quality assurance

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AB Better Bread 5% has been designed for the manufacture of superior bread products with excellent keeping qualities.

The application rate is 5% on flour weight.



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AB Mauri 5% Bread Premix

A020-MRD

25kg

Food legislation service

A comprehensive food labelling advice service is available including product ingredient declarations, nutritional data, HACCPs and other technical information.

Bakery and technical support

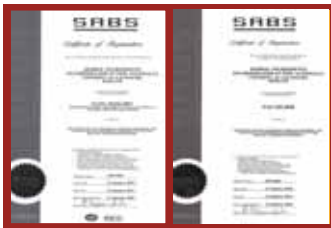
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Food safety policy

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Positive quality assurance

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AB Mauri 5% Bread Premix has been designed for the manufacture of bread products.

The application rate is 5% on flour weight.



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AB Mauri Frozen Dough Improver

F001-MRD

25kg

Food legislation service

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Bakery and technical support

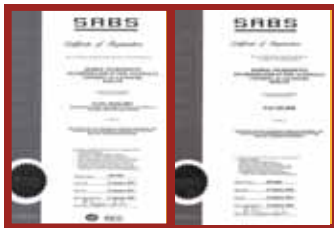
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Two extra benefits to **dough performance** increased tolerance and extra stability.

Dough tolerance: Continuing developments in enzyme and emulsifier technologies ensure exceptional dough tolerance. Dough tolerance levels are checked at the Technical Centre in Midrand by subjecting them to heavy handling after proving.

Dough stability: This product is ideal for retarding and freezing.

Use in all modern processes: This product is formulated for use in fermented products made on no-time processes eliminating the long fermentation times of conventional processes.

Recommended usage based on flour weight:

White tin bread:	0.3%
Brown tin bread:	0.4%
Crusty bread:	0.4%
Crusty rolls:	0.5%
Soft rolls:	0.5%

Top quality bread: This product gives you the opportunity to produce the required loaf volume, boldness and bloom as well as excellent texture, crumb resilience and keeping qualities.

Enzyme active soya flour: This product can also increase yields. Its enzyme active soya flour has a high protein content giving the ability to absorb extra water. Soya flour is also rich in enzymes, especially lipoxigenase which has a natural bleaching action and give a whiter crumb, particularly with lower grade and unbleached flours.

100% vegetable origin: The special emulsifier in this product is 100% vegetable origin.

Treated and untreated flour: This product can be used in both treated and untreated flour without exceeding the maximum level of ascorbic acid when this system/product is used at the recommended 0.3%-0.5% on flour weight.

Free flowing powder: This product is a free flowing powder making it easy to handle and weigh.

Packaging: Packed in 25kg, easy-to-open single ply tough plastic sacks for extra protection.

Storage: Shelf life is 9 months when stored in cool, clean, dry conditions.



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AB Mauri Roll Improver

M002-MRD

25kg

Food legislation service

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Bakery and technical support

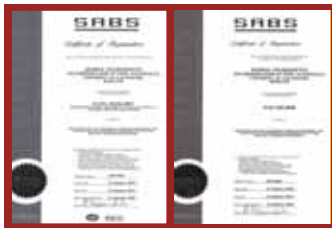
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AB Roll Improver is a base improver used in the production of bread rolls.

The application rate is 0.5% on flour weight.



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AB Mauri 3% Pizza Base Premix

P009-MRD

25kg

Food legislation service

A comprehensive food labelling advice service is available including product ingredient declarations, nutritional data, HACCPs and other technical information.

Bakery and technical support

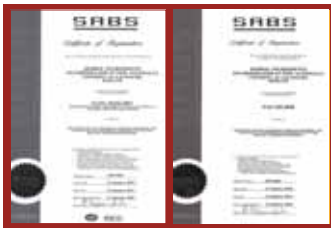
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AB 3% Pizza Base Premix is specially formulated for the manufacture of all types (deep pan, thin, crispy etc.) of pizza bases.

The application rate is 3% on flour weight.



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AB Mauri 15% Roll Premix

25kg

Food legislation service

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Bakery and technical support

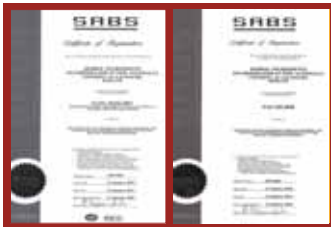
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AB Mauri 15% Roll Premix has been designed for the manufacture of sweet goods and rolls. It has been formulated for extra softness and sweetness.

The application rate is 15% on flour weight.



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