



BAKEGROUND

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BAKEGROUND HAS GROWN TO BECOME ONE OF THE MOST IMPORTANT PARTNER FOR THE WORLD MILLING INDUSTRY WITH ITS DEEP KNOWLEDGE IN FLOUR IMPROVEMENT AND WIDE RANGE OF INNOVATIVE ENZYME SOLUTIONS.

BAKEGROUND MAINTAINS A CONSTANT HIGH LEVEL OF FLOUR QUALITY DESPITE WHEAT QUALITY THAT IS EFFECTED ADVERSE CIRCUMTANCES LIKE WHEATHER, SOIL AND HARVEST CONDITIONS.

BAKEGORUND THAT BELIEVES THAT THE RIGHT COMBINATIONS AND SOLUTION SUGGESTIONS CAN BE PROVIDED BY USING FIELD EXPERIENCE, IS READY FOR PROVIDING SERVICE WITH EXPERIENCES FOR DIFFERENT MARKETS BY USING OWN LABORATORIES AND BAKING CENTER TO THE COSTUMERS.



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BAKEGROUND

FLOUR
IMPROVERS

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TURKISH BREAD

Flour Improvers For Turkish Bread

Product Name	Product Benefits	Recommended Dosages
Bakepro B 100	<p>In the different quality flours which are used in the production of bread varieties;</p> <ul style="list-style-type: none">• Provides controlled maturity of dough rheology during kneading,• Supports dough strength and stability in the process stages up to the fermentation process,• Optimizes fermentation development,• Supports fermentation stability and strength,• Improves volume, color and softness of the final product.	10-30 g / 100 kg
Bakepro B 300		
Bakepro B 400		
Bakepro B 700		
Bakepro B 800		
Bakepro B 900		

TOAST BREADS

Flour Improvers For Toasts

Product Name	Product Benefits	Recommended Dosages
Bakepro B 500	<p>Special solutions for different country process applications applied using flours with different quality values;</p> <ul style="list-style-type: none">• Provides controlled maturity of dough rheology during kneading,• Supports dough strength and stability in the process stages up to the fermentation process,• Optimizes fermentation development,• Supports fermentation stability and strength,• Improves volume, color and softness of the final product.	10-30 g / 100 kg
Bakepro B 600		
Bakepro B 700		
Bakepro B 800		
Bakepro B 900		
Bakepro Toast		
Bakepro S500		

BAGUETTES

Flour Improvers For Baguettes

Product Name	Product Benefits	Recommended Dosages
Bakepro B 200	<p>Special solutions for different country process applications applied using flours with different quality values;</p> <ul style="list-style-type: none">• Provides controlled maturity of dough rheology during kneading,• Supports dough strength and stability in the process stages up to the fermentation process,• Optimizes fermentation development,• Supports fermentation stability and strength,• Improves volume, color and softness of the final product.	10-30 g / 100 kg
Bakepro B 500		
Bakepro B 600		
Bakepro B 700		
Bakepro Baguette		

FLAT BREADS

Flour Improvers For Flat Breads

Product Name	Product Benefits	Recommended Dosages
Bakeplus PLX	<ul style="list-style-type: none">• Boosts effects on dough maturity duration and development,• Provides to easier lamination and processability.	10-30 g / 100 kg
Bakeplus 100	In processes with high water content and low kneading time;	
Bakeplus 200	<ul style="list-style-type: none">• Supports dough maturity and development,• Provides to easier lamination and processability,• Provides dough and process stability.	
Bakeplus 300	<ul style="list-style-type: none">• Improves dough extensibility and provides easy processability in strength flours,• Improves bread crust color,• Improves the pore structure,• Provides dough and process stability.	
Bakeplus 400		
Bakepro S 700	<ul style="list-style-type: none">• Improves dough extensibility and provides easy processability in medium and low quality flour types,• Improves bread crust color and the pore structure,• Provides dough and process stability.	15-30 g / 100 kg
Bakepro S 800	<ul style="list-style-type: none">• Improves dough extensibility and provides easy processability in medium strong flours,• Improves bread crust color and the pore structure,• Provides dough and process stability.	
Bakepro S 900	Flours with high ash content (such as whole wheat); <ul style="list-style-type: none">• Optimizes dough rheology,• Supports dough structure in the process stages and fermentation stability,• Improves the end product quality characteristics.	

PASTA & NOODLE

Pasta & Noodle Improvers

Product Name	Product Benefits	Recommended Dosages
Bakepro B 900 P	<p>In pasta production; Enables the use of hard wheats mixed with bread wheat or just bread wheat.(Bread wheat quality characteristics should be discussed.)</p> <ul style="list-style-type: none">• Eliminates breakage and cracking during the drying phase by optimizing the dough rheology during the process,• Improves cooking tolerance,• Reduces starch release during cooking and prevents excessive swelling,• Improves chew ability of boiled pasta and prevents sticking.	10-30 g / 100kg 50-150 g /100kg
Bakepro B 900 N	<p>In noodle production;</p> <ul style="list-style-type: none">• Eliminates the cracking problem for dried and cooked product,• Reduces starch release during cooking and increases cooking tolerance,• Improves dough elasticity and provides easy processability,• Improves chew ability and reduces stickiness,• Enhances color and brightness.	10-30 g / 100 kg

SPECIAL PURPOSE FLOURS

Solutions For Special Purpose Flours

Product Name

Product Benefits

Recommended Dosages

Bakepro S 100

- When used in special-purpose flour production;
- Increases dough processability, dough strength and stability,
 - Improves the properties of final products such as volume, color and softness.

Bakepro SE 200
Bakepro SM 200
Bakepro SB 200

- Accelerates dough maturity and development,
- Ensures easy dough processability and easy rolling out dough,
- Supports the dough strength in the use of rework dough.

Bakepro S 400
Bakepro S 500
Bakepro S 600

- When used in special-purpose flour production,
- Increases dough processability, dough strength and stability,
 - Improves the properties of final products such as volume, color and softness.

Bakepro S 700
Bakepro S 800

- For retail flours;
- Ensures comfortable processability,
 - Provides controlled maturation (over shelf life)

10-30 g / 100 kg

INDUSTRIAL FLOURS

Special Solutions For Industrial Flours

Product Name

Product Benefits

Recommended Dosages

Bakeplus CB
100

In biscuit production;

- Reduces gluten quality, Provides easy workability and shaping,
- Maintains the shape of the mold before and after baking,
- Improves final product quality characteristics such as colour, crispiness, crunchiness and mouthfeel during eating.

Bakeplus CW
200

In wafer production;

- Reduces the gluten quality,
- Provides homogeneous spread on the plates by reducing the dough viscosity,
- Improves the final product color properties and ensure a uniform color apperiances.

Bakeplus CC
300

In cake production;

- Provides higher volume, firm texture and crumb-free internal structure.
- Improves softness and moisture properties.

Bakeplus CT
400

In Tortilla and Lavash productions;

- Ensures easy dough processability Increases the product softness,
- Provides a flexible, elastic and solid structure.

10-30 g / 100 kg



BAKEGROUND

BREAD
IMPROVERS

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BREAD IMPROVERS

Bread Improvers

Product Name	Product Benefits	Recommended Dosages
Bakeup	<ul style="list-style-type: none">• Minimization of the problems that may occur due to the bread making process,• Provides extra process tolerance,• Optimizes dough development,• Increases dough processability and process tolerance,• Increases the fermentation stability,• Increases final product volume, provides softness and delays staling,• Improves shell color and pore structure.	0,5 - 1%
Bakeup BG 5		5 g for 50 kg
Bakeup BG 10		10 g for 50 kg
Bakeup BG 300		0,2 - 0,3%
Bakeup BG 500		0,3-0,5%
Bakeup BG 1000		0,5 - 1%



BAKEGROUND

ENZYMES

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ENZYMES

Activity Adjusted Pure Enzymes

Product Name

Bakeplus
Bakeplus EX
Bakeplus Base
Bakeplus 500
Bakeplus 600

Bakeplus 700

Bakeplus 800

Bakeplus 900

Product Benefits

- Optimizes dough development,
- Increases dough processability and process tolerance,
- Increases the fermentation stability,
- Provides extra oven spring,
- Increases final product volume, improves crust color and pore structure.

- Accelerates dough maturity in strenght flours and provides extra extensibility,
- Increases dough procesability and supports the process tolerance,
- Increases the fermentation stability,
- Increases final product volume, improves crust color and pore structure.

- Optimizes dough development in different quality flours,
- Increases dough procesability and supports the process tolerance,
- Increases the fermentation stability,
- Increases final product volume, improves crust color and pore structure.

- Supports dough stability and strength of gluten bonds in weak flours,
- Increases dough procesability and supports the process tolerance,
- Increases the fermentation stability,
- Increases final product volume, improves crust color and pore structure.

Recommended Dosages

1-5 g / 100 kg

3-5 g / 100 kg

ENZYMES

Activity Adjusted Pure Enzymes

Product Name

Bakeplus FA 40

Bakeplus FA 60

Bakeplus FA 100

Bakeplus FA 160

Bakeplus FA 200

Bakeplus FX

Bakeplus BX

Bakeplus FBX

Bakeplus L 100

Bakeplus L 50

Bakeplus GO 10

Bakeplus GO 5

Product Benefits

- Supports the yeast activity,
- Optimizes the fermentation process,
- Improves bread color, delays staling,
- Increases oven spring.

- Accelerates dough maturity during kneading,
- Ensures easy dough procesability and better extensibility,
- Increases the fermentation stability.

- Provides dough stability and extra oven spring,
- Supports fermentation stability,
- Increases bread volume,
- Regulates the pore structure.

- Supports dough stability,
- Provides a drier dough rheology.
- Increases fermentation stability,
- Increases bread volume.

Recommended Dosages

5-15 g / 100 kg

4-10 g / 100 kg

3-8 g / 100 kg

2-5 g / 100 kg

1,5-4 g / 100 kg

3-5 g / 100 kg

0,5-1 g / 100 kg

1-2 g / 100 kg

0,5-1 g / 100 kg

1-2 g / 100 kg

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The targeted end product is applied by our technical team by providing the field process conditions. Requirements that will meet the needs are determined. Our product development team adapts the field language to the technical language and create solutions to meet customer needs.

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