



BAKEGROUND

IMPROVERS

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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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LABORATORIES



WE PROVIDE PRODUCTIVE AND STRATEGIC SOLUTIONS BY CLOSELY FOLLOWING THE DYNAMICS OF THE SECTOR IN ORDER TO ENSURE THAT OUR CUSTOMERS CAN OBTAIN CONTINUOUS BENEFITS AND PRODUCE STANDARD QUALITY PRODUCTS.



- Moisture
- Extensograph
- Farinograph
- Wet Gluten
- Gluten Index
- Zeleny Sedimentation
- Falling Number
- Fungal Falling Number
- Starch Damage
- Amylograph

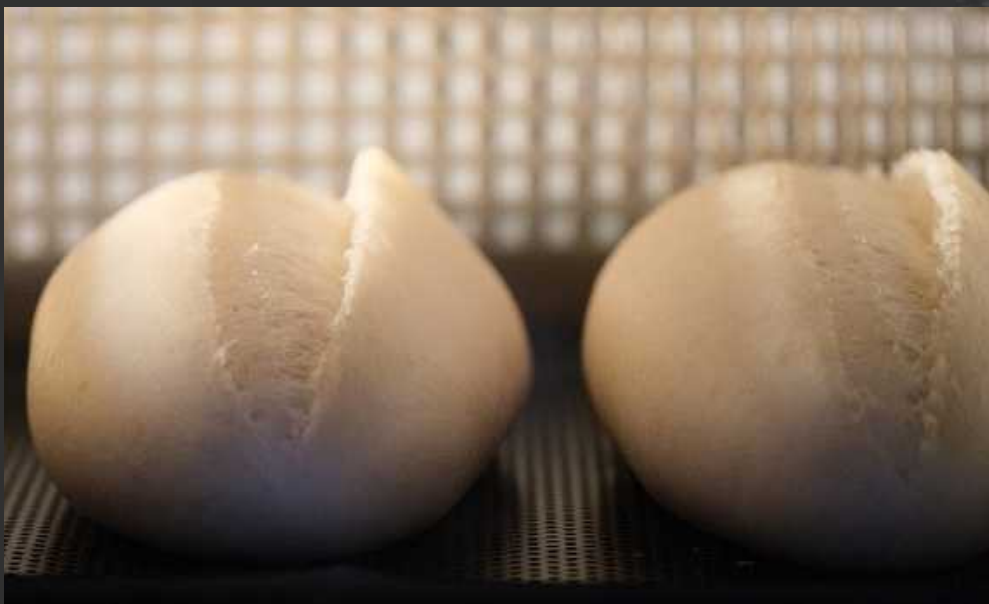


BAKERY APPLICATION LABORATORY

OUR PRODUCT DEVELOPMENT TEAM CREATES SOLUTIONS THAT WILL MEET THE EXPECTED NEEDS BY HARMONIZING THE MARKET LANGUAGE AND THE TECHNICAL LANGUAGE.

DURING OUR VISITS, WE OBSERVE THE RECIPE, PROCESS CONDITIONS AND PROCESSES APPLIED IN THE FIELD. WE UPDATE THE INFORMATION WE HAVE GAINED IN NEW VISITS WE MAKE AT DIFFERENT TIMES. WE CONTINUE ALL OUR R&D AND APPLICATION TRIALS WITH THE AIM OF PROVIDING CORRECT AND EFFECTIVE SOLUTIONS THAT WILL MEET YOUR NEEDS BY PROVIDING SIMILAR AMBIENT CONDITIONS WITH THE FIELD IN OUR OWN LABORATORY.

ALL OF OUR TEAMS CREATE FAST SOLUTION ALTERNATIVES AGAINST THE CHANGES IN THE NEEDS OF THE SECTOR BY ARCHIVING ALL THE WORKS WITH THE BUSINESS UNDERSTANDING OF CONTINUOUS IMPROVEMENT AND PROVIDING SOLUTIONS.



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		

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.	
Bakepro B 600		
Bakepro B 700		
Bakepro B 800		10-30 g / 100 kg
Bakepro B 900		
Bakepro Toast		
Bakepro S500		

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		

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.	<p>10-30 g / 100kg 50-150 g /100kg</p>
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.	<p>10-30 g / 100 kg</p>

FLAT BREADS

Flour Improvers For Flat Breads

Product Name

Product Benefits

Recommended Dosages

Bakeplus PLX

- Boosts effects on dough maturity duration and development,
- Provides to easier lamination and processability.

Bakeplus 100

In processes with high water content and low kneading time;

Bakeplus 200

- Supports dough maturity and development,
- Provides to easier lamination and processability,
- Provides dough and process stability.

Bakeplus 300

Bakeplus 400

- Improves dough extensibility and provides easy processability in strength flours,
- Improves bread crust color,
- Improves the pore structure,
- Provides dough and process stability.

Bakepro S 700

- 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.

Bakepro S 800

- 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);

- Optimizes dough rheology,
- Supports dough structure in the process stages and fermentation stability,
- Improves the end product quality characteristics.

10-30 g / 100 kg

15-30 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



FLOUR FORTIFICATION

In Many people around the world are faced with vitamin and mineral deficiencies. In order to eliminate this deficiency, the consumption of supplements and foods with supplementary products is becoming widespread.

Wheat and corn flours, which come to almost every table and have the most important role in the nutrition of people, have taken the most important role in eliminating this deficiency and in delivering vitamins and minerals to all humanity.

We are able to provide vitamin and mineral mixtures to meet country regulations and different customer demands.

BREAD IMPROVERS



Bread improvers provide standard production and help to improve your quality and to keep stable whole process. They also allow you to stay in safer side against possible problems.

Using improvers help to tolerate all the uncertain conditions and parameters within the bread production process, such as variations in temperature, humidity, flour quality and labor. They help you to meet the quality expectations of your customers. They enable you to ensure the best results in every batch you baked.

Whether you produce the fresh, packaged (with long shelf life) or frozen bread, our improvers will help you overcome production challenges and ensure top-quality products.

Our product portfolio is extensive and also include tailor-made solutions that will meet your regional requirements, your process and your customer expectations.

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%

ENZYMES

ENHANCED ENZYME BLENDS

Product Name

Bakeplus
Bakeplus EX
Bakeplus Base
Bakeplus 500
Bakeplus 600

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.

Bakeplus 700

- 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.

Bakeplus 800

- 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.

Bakeplus 900

- 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

Enzymes With Adjusted Activity

Product Name	Enzymes	Product Benefits	Recommended Dosages
Bakeplus FA 40	Fungal Alpha Amylase	<ul style="list-style-type: none">• Supports the yeast activity,• Optimizes the fermentation process,• Improves bread color, delays staling,• Increases oven spring.	5-15 g / 100 kg
Bakeplus FA 60			4-10 g / 100 kg
Bakeplus FA 100			3-8 g / 100 kg
Bakeplus FA 160			2-5 g / 100 kg
Bakeplus FA 200			1,5-4 g / 100 kg
Bakeplus FX	Hemicellulase	<ul style="list-style-type: none">• Accelerates dough maturity during kneading• Ensures easy dough procesability and better extensibility,• Increases the fermentation stability.	3-5 g / 100 kg
Bakeplus BX			
Bakeplus FBX			
Bakeplus L 100	Lipase	<ul style="list-style-type: none">• Provides dough stability and extra oven spring,• Supports fermentation stability,• Increases bread volume,• Regulates the pore structure.	0,5-1 g / 100 kg
Bakeplus L 50			1-2 g / 100 kg
Bakeplus GO 10	Glucose Oxidase	<ul style="list-style-type: none">• Supports dough stability,• Provides a drier dough rheology.• Increases fermentation stability,• Increases bread volume.	0,5-1 g / 100 kg
Bakeplus GO 5			1-2 g / 100 kg

FEEL OUR MARKET EXPERIENCES



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.



With the principle of sustainable food for a sustainable future, we care about our role in the production of flour, from which bread is obtained, the basic nutrient of humanity, and with this awareness, we accelerate our sustainable production activities with operational efficiency and corporate collaborations in all areas such as R&D, quality, supply and sales

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OUR VALUES

TRUST
EXCELLENCE
RESPONSIBILITY
SUSTAINABILITY
TEAMWORK
INTEGRITY
INNOVATION
GRATITUDE

We work hard to create a corporate culture based on corporate values, to ensure that all our employees and business partners internalize these values, and to develop our business accordingly.

Because we know that; while products, technologies and business models are constantly changing, the only constant is the company's values.



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