



SWISSBAKE®
INNOVATIVE BAKING SOLUTIONS

SB RUSK IMPROVER

Enzyme based special improver for rusk and toast.

APPLICATION
Enzyme based special improver for rusk and toast.

ADVANTAGES
• Enhances the softness of rusk & toast.
• Increases crispiness of rusk & toast.
• Improves grain crumb & texture.

INGREDIENTS
Wheat starch, Amylase, Invertase (E900), Cellulase (E901).

Nutritional facts per 100 g	
Energy (kJ)	200
Energy (kcal)	50
Crude protein (g)	0.5
Crude fat (g)	0.1
Crude fibre (g)	0.1
Moisture (g)	1.0

Product #02805



SB RUSK IMPROVER

Enzyme based special improver for rusk and toast.

SB RUSK IMPROVER

SwissBake[®] Rusk Improver is a specially formulated blend of enzymes and barley malt that enhances the crispiness, lightness, and flavour profile of toast and rusk bread. It is an ideal solution for the commercial production of crispy toast and rusk bread. Its recommended dosage is 0.2% of the flour quantity for optimal results. This improver adds a delightful malty taste and flavour to the end-baked products. Suitable for commercial production of all kinds of toast and rusk bread.



APPLICATION

Suggested optimum dosage of 0.2% of the flour quantity.

Suitable for all kinds of rusk and toasts

Increases crispiness of rusk bread

Imparts good malty taste and flavour

INGREDIENTS

Edible Starch, Barley Malt, Improver (E1100), Antioxidant (E300).

PACK



PAPER BAG

DOSAGE



0.2%

STORAGE



DRY AND HYGIENIC ENVIRONMENT

SHELF LIFE



FROM MFG. DATE