



Alfa T8

The Best Improver for Extensibility

- Manage dough rheology
- Standardise flour performance
- Improve quality

What if it was easier to manage dough rheology with a new extra strong concentrated solution? What if it was easier to offer flour with standardised characteristics?

Here at Grainar, we have developed probably the best improver for dough relaxation. Alfa T8 is a standardized enzyme preparation with L-cysteine. It modifies dough rheology in that way which leads to maximum extensibility.

Properties

- Great increase of extensibility
- Reduces P/L ratio
- Reduces dough elasticity and shrinkage
- Prevents puff pastry shrinkage during baking
- Prevents phyllo cracking during storage freezing
- Reduces dough stiffness
- Greater volume
- Silky dough

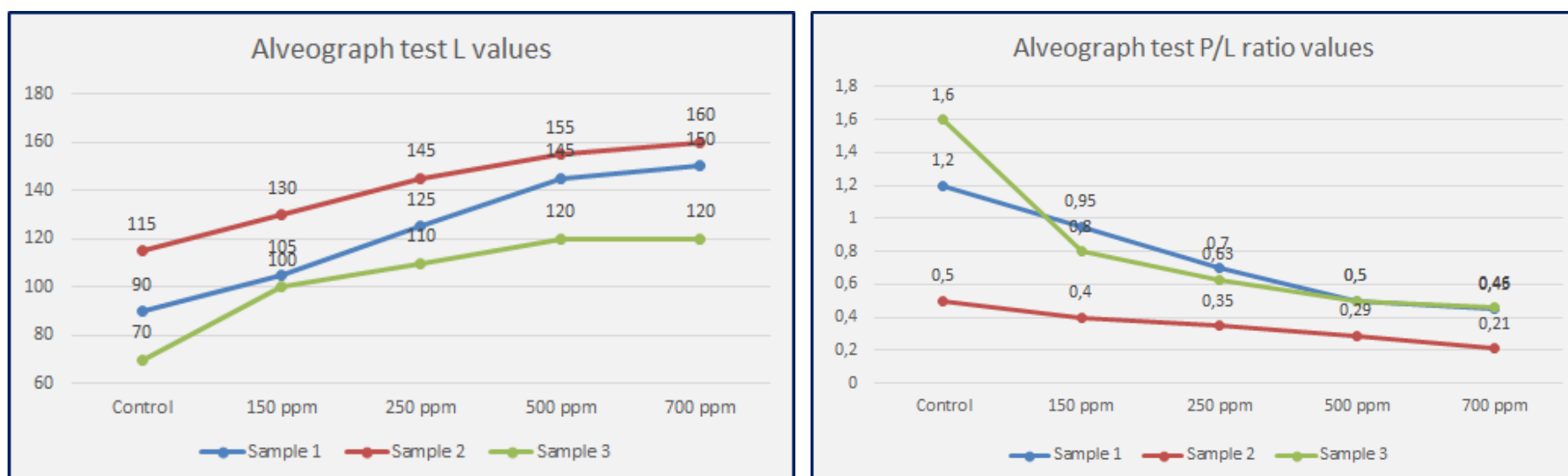
Application: puff pastry, croissant, Danish pastry, pizza base, phyllo, flat bread, durum wheat bread and much more.



GRAINAR

*Innovative solutions
for bakers and millers*

High response in Alveograph test



The addition of Alfa Super results in consistent increase in L values and significant decrease in P/L ratio values

Consistent, reliable dough making performance



Alfa Extent reduces the mixing time, leads to full gluten development and makes the dough smooth.



The addition of Alfa Extent reduces dough shrinkage and improves machinability.

Usage

Recommended dosages per 100 kg flour

- High protein flour and stiff dough 30-70g
- Medium protein flour and stiff dough 20-50g
- Low protein flour and stiff dough 10-40g
- Durum wheat dough 20-50g
- Flat bread 10-40g
- Puff pastry, Danish pastry, croissant and related products 10-50g

Exact dosages should be adjusted depending on flour quality, baked product type and recipe.

About Grainar

Together with our customers we improve the quality of baked goods and compensate flour instability. Grainar excellence in bread and flour improvers is based on knowledge derived from the solid scientific background of its people and the vast practical experience of over 80 years of active involvement in the field. Grainar offers you a full range of baking enzymes which help you to improve your flour performance. Our complete portfolio of single and multi-activity enzymes can be used as targeted solutions for improving the volume of baked goods, dough handling and tolerance, crumb structure, crust color and much more.