

MASEMUL® EB 1005

Bread Texture Softener & Dough Strengthenener

MASEMUL® EB 1005 was developed to be incorporated into bread formulas to improve dough handling and the product's overall quality. It results in significant improvement in machinability, bread volume, shape retention and shelf life.

Features of MASEMUL® EB 1005

- Crumb softening or shelf-life extension by reducing the rate of starch retrogradation.
- Dough strengthening for better gas retention and optimum bread volume.

Formulation Considerations while Using MASEMUL® EB 1005

- **Dough conditioners** - No additional emulsifiers are needed. MASEMUL® EB 1005 is specially developed to be a full solution.
- **Yeast** - Addition 1.0 - 1.5% yeast when the blends used are other types of flour like whole meal, multigrain and rye.
- **Dough temperature** - Dough temperature at the end of mixing should be at 82 - 86°F (28 - 30°C). This helps to boost yeast activity and slightly decrease elasticity and resistance to deformation for good machining.

Advantages of Using MASEMUL® EB 1005

1. Compensation for variations in raw materials (e.g., flour quality).
2. Enhance hydration of the flour and other ingredients.
3. Improved dough machinability by gluten complexing.
4. Greater tolerance to production stress of dough by providing a drier, less sticky dough. This reduces tearing and facilitates easier processing.
5. Ease of formulating low-fat products; reduction in shortening or oil with no loss of volume, softness, or slicing ease.
6. Increased gas retention, resulting in lower yeast requirements, improved oven spring, shorter proof times, and increased volume.
7. Better texture of finished bread - i.e., finer grain.
8. Stronger side walls, improved symmetry, and reduction of deformed bread.





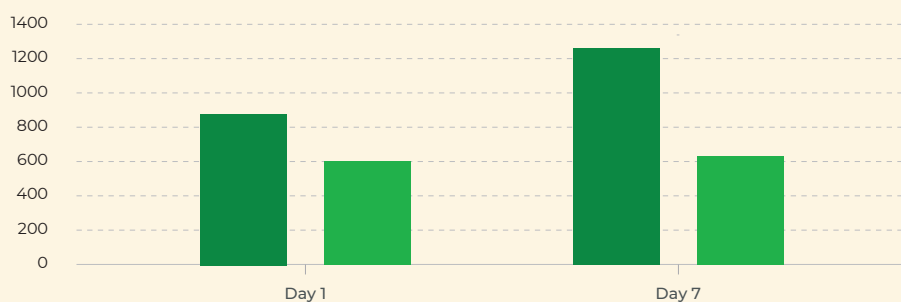
Outcome and Results

By using MASEMUL® EB 1005, volume, softness, cell structure, shelf life and eating parameters of bread will be enhanced.

Wholemeal bread with MASEMUL® EB 1005

Days	Blank	MASEMUL® EB 1005
Day 1	874.15	599.70
Day 7	1216.30	649.05

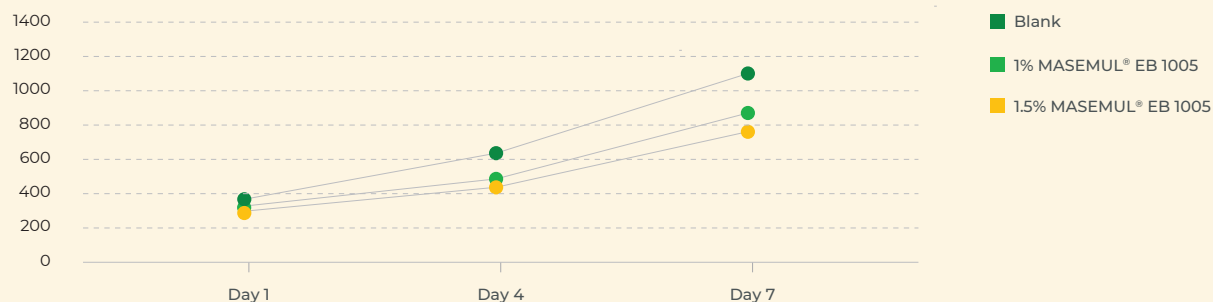
Comparison of hardness between Blank and MASEMUL® EB 1005 for Day 1 and Day 7



White bread with MASEMUL® EB 1005

Days	Blank	1% MASEMUL® EB 1005	1.5% MASEMUL® EB 1005
Day 1	386.5	346.6	316.6
Day 4	655.6	505.4	456.6
Day 7	1121	890.3	781.3

Change in hardness of breads with different dosage MASEMUL® EB 1005 over storage periods of 7 days



Disclaimer:

The information contained herein is to our best knowledge true and accurate, but all recommendations or suggestions are made without guarantee since we can neither anticipate or control the different conditions under which this information and our products are used.

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