



S500 Sense
Multi-purpose premium bread improver

With 100 years of expertise in bread making, we were the first company to launch a complete bread improver in 1953: T500, at that time in paste form. We continuously looked into optimizing our formulas, and in 1973, S500 was born, in a powder improver. Based on special enzyme found in Antarctica with a better activity at lower temperatures and during the dough stage, S500 allows bakers to have consistent great results, time after time. With S500 Sense, we combined this outstanding technology with our unique Sourdoughs, bringing your breads an amazing premium taste.

Recipe Booklet

S500 Sense

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Superior
Tolerance



Volume



Short Freezing



Versatility



Based on
exclusive
enzyme
technologies



Unique Taste
of Sourdough
& Malt



Oven Jump



Great
Freshness



S500 Sense

Soft Rolls

Ingredients	%
Flour	100
Salt	1.8
Yeast	3.5
Water +/-	60
Sugar	3
Fat	4
S500 Sense	2.5

Working method

Mixing Spiral	3 mins slow, 6-8 mins fast
Dough Temperature	25°C
Bulk fermentation	Straight through roll plant
Scale	60g
Intermediate proof	N/A
Make up	Burger Bun make up
Final fermentation	60 mins approx.
Decoration before baking	N/A
Oven temperature °C	Deck oven 230°C
Baking time	10 to 12 mins





S500 Sense **50/50 Tin Bread**
with Softgrain Golden Six

Ingredients	%
White Bread Flour	50
Wholemeal Bread Flour	50
Salt	1.8
Yeast	2.5
Water +/-	60
Fat	1
<i>S500 Sense</i>	1.6
<i>Softgrain Golden Six</i>	25

Working method

Mixing Spiral	2 mins slow, 6-8 mins fast
Dough Temperature	25°C
Bulk fermentation	Straight through bread plant
Scale	920g or 450g
Intermediate proof	N/A
Make up	Mould as required for tin breads
Final fermentation	60 to 70 mins approx.
Decoration before baking	N/A
Oven temperature °C	Deck oven 230°C
Baking time	28 to 40 mins approx. with steam, open dampers half way through

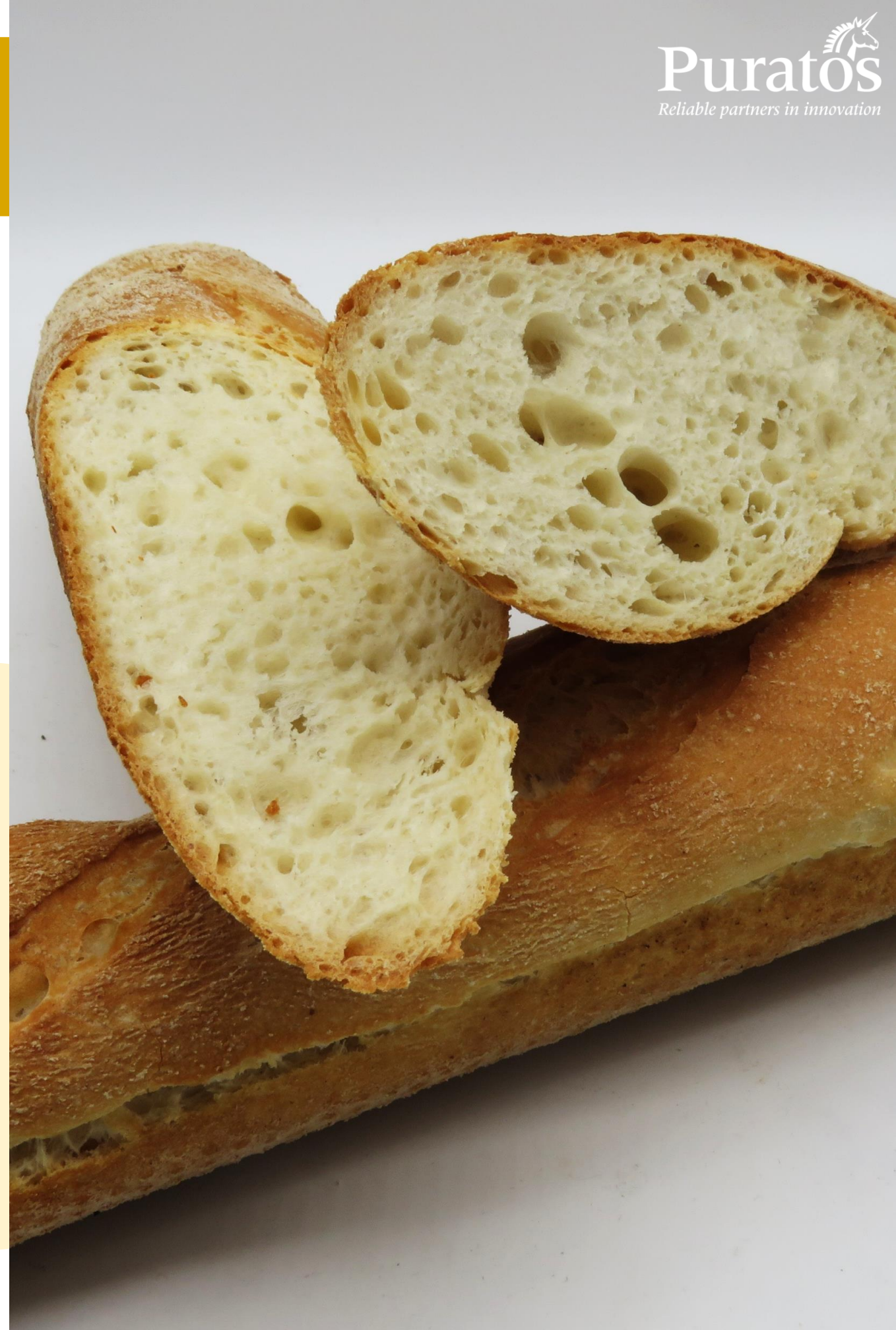
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Traditional French Stick

Ingredients	%
Bread Flour	100
Salt	1.8
Yeast	2.5
Water +/-	65
S500 Sense	1.8

Working method

Mixing Spiral	3 mins slow, then 6-8 mins fast
Dough Temperature	26°C
Bulk fermentation	20 mins
Scale	420g into stick trays
Intermediate proof	10 min
Make up	Process as for French stick
Final fermentation	60 to 80 mins approx.
Decoration before baking	5 cuts across
Oven temperature °C	Deck oven 230°C with steam dampers closed
Baking time	14 mins part bake, 24 mins full bake reducing temperature





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Traditional White Bloomer

Ingredients	%
Bread Flour	100
Salt	1.8
Yeast	2.5
Water +/-	58
Fat	1
S500 Sense	1.8

Working method	
Mixing Spiral	3 mins slow, 6-8 mins fast
Dough Temperature	26°C
Bulk fermentation	10 mins
Scale	920g large bread, 450g small bread
Intermediate proof	10 min
Make up	Process has for Bloomer bread
Final fermentation	60 to 80 mins approx.
Decoration before baking	Cut as required
Oven temperature °C	Deck oven 230°C with steam dampers closed
Baking time	28 to 40 mins depending on size and type

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White Tin Bread

Ingredients	%
Bread Flour	100
Salt	1.8
Yeast	2.5
Water +/-	58
Fat	1
S500 Sense	1.3

Working method

Mixing Spiral	3 mins slow, then 6-8 mins fast
Dough Temperature	26°C
Bulk fermentation	10 mins
Scale	920g large, 420g small bread
Intermediate proof	10 min
Make up	Process as for Tin bread
Final fermentation	60 to 80 mins approx.
Decoration before baking	Cut as required
Oven temperature °C	Deck oven 230°C with steam Dampers closed. Open after 15 mins
Baking time	28 to 40 mins depending on size and type

