

Comparison of Bakery & Dough improvers

| Category | | Standard Improver | | | Functional Improver | |
|--------------------|-------------------|-------------------|---------------------|---------------------|---------------------|----------|
| Product Name | | BI-03 | Orico Utility (200) | Orico Utility (300) | BI-SOFT 100 | S-02 |
| Method | Sponge & Dough | ○ | ◎ | ○ | ◎ | ○ |
| | Straight(no time) | ◎ | ○ | ◎ | ◎ | ○ |
| | Straight(long) | ○ | ◎ | ○ | ◎ | ○ |
| | Frozen Dough | - | - | ◎ | ◎ | ○ |
| | Chinese Bun | - | - | - | - | ◎ |
| | Steamed Cake | - | - | - | - | ◎ |
| Recommended Dosage | | 0.2-0.3% | 1.0% | 0.3-0.5% | 0.5-2.0% | 0.5-2.0% |
| Dough Condition | | ○ | ○ | ○ | ◎ | - |
| Volume Up | | ◎ | ◎ | ◎ | ○ | - |
| Mouthfeel | | ○ | ◎ | ◎ | ◎ | ◎ |
| Reduce Wrinkle | | - | - | - | - | ◎ |

Effect of volume up by using standard improver

