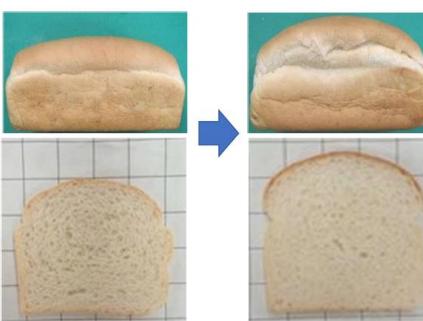
## **Comparison of Bakery & Dough improvers**

Category		Standard Improver			Functional Improver	
Product Name		BI-03	Orico Utility (200)	Orico Utility (300)	BI-SOFT 100	S-02
Method	Sponge & Dough	0	Ø	0	$\bigcirc$	0
	Straight(no time)	$\bigcirc$	0	Ø	$\bigcirc$	0
	Straight(long)	0	$\bigcirc$	0	$\bigcirc$	0
	Frozen Dough	-	-	Ô	Ô	0
	Chinese Bun	-	-	-	-	Ø
	Steamed Cake	-	-	-	-	Ø
Recommended Dosage		0.2-0.3%	1.0%	0.3-0.5%	0.5-2.0%	0.5-2.0%
Dough Condition		0	0	0	Ô	-
Volume Up		Ô	Ô	Ô	0	-
Mouthfeel		0	$\bigcirc$	$\bigcirc$	$\bigcirc$	Ø
Reduce Wrinkle		-	-	-	-	Ô

## Effect of volume up by using standard improver



Without improver

With improver