| Category | Standard Improver | | Functional Improver | |
| Product Name | BI-03 | Orico Utility (200) | Orico Utility (300) | BI-Soft 100 | SI-02 |
|---|---|---|---|---|---|
| Method — Sponge&Dough | ○ | ◎ | ○ | ◎ | ○ |
| Method — Straight(No Time) | ◎ | ○ | ◎ | ◎ | ○ |
| Method — Straight(Long) | ○ | ◎ | ○ | ◎ | ○ |
| Method — Frozen Dough | — | — | ◎ | ◎ | ○ |
| Method — Chinese Bun | — | — | — | — | ◎ |
| Method — Steamed Cake | — | — | — | — | ◎ |
| Recommended Dosage | 0.2-0.3% | 1% | 0.3-0.5% | 0.5-2% | 0.5-2% |
| Dough Condition | ○ | ○ | ○ | ◎ | — |
| Volume Up | ◎ | ◎ | ◎ | ○ | — |
| Mouthfeel | ○ | ◎ | ◎ | ◎ | ◎ |
| Reduce Wrinkle | | | | | ◎ |

## Effect of Volume Up by using bread improver

No Additives

0.3% BI-03