



Whole-Grain BREAD IMPROVER

Your breads will rise and shine with this bread improver. Turns whole grain breads into picture-perfect moist loaves with great texture. An all purpose solution to dense, dry, flat loaves.

Ⓢ NET WT 12 OZ (340g)

King Arthur Baking Company, Inc. | Norwich, Vermont
KingArthurBaking.com | 800-827-6836

Whole-Grain Bread Improver

Give all your loaves, including whole-grain loaves, better texture and a higher rise!

For each cup of flour in your recipe, put 1 teaspoon Improver in the bottom of the measuring cup (1 1/2 teaspoons Improver per cup, for whole-grain loaves), then fill the remainder of the cup with flour. Continue with recipe as directed.

Whole-grain tip:

Breads made with more than 50% whole grains will absorb liquid more slowly than bread made with all-purpose or bread flour. Mix whole-grain dough, and let it rest for 30 minutes before kneading. This will give the grains a chance to absorb the liquid fully.



We're here to help. Call the Baker's Hotline for help to guide you through any baking challenge at **855-371-BAKE (2253)**

Nutrition Facts

113 servings per container

Serv. size 1 tsp (3g)

Amount per serving

Calories 10

% Daily Value*

Total Fat 0g 0%

Sodium 0mg 0%

Total Carb. 0g 0%

Protein 2g

Not a significant source of sat. fat, trans fat, cholest., fiber, total sugars, added sugars, vit. D, calcium, iron and potas.

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: VITAL WHEAT GLUTEN, SOY FLOUR, INACTIVE YEAST, ASCORBIC ACID.

CONTAINS: SOY, WHEAT.

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Produced on equipment that also processes eggs, milk, almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry.

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