





Products:  -confectionary  -breads  bakery products  products that have undergone shock freezing



BAGUETTE

Improver for the production of breads and baked goods with a crispy crust, such as crispy buns, baguettes, chapatis, ciabatas.

Helps to improve the properties of flour and finished products

- ✓ increase in the specific volume of finished products
- ✓ the formation of a large-pore elastic structure of the crumb
- ✓ the formation of thin crispy crusts

Prevent defects in finished products

-crumbing of pulp

Dosage: 0.5-1.0% by weight of flour.



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

MORE RAW MATERIALS AND INGREDIENTS FOR FOOD INDUSTRY:

Technological support:

+38 (050) 400-48-61

Sales department:

+38 (057) 771-47-55

+38 (067) 573-22-80

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Moskovskiy Ave, 135-A,

Kharkiv, Ukraine, 61001





GLUTEN FLEX

Regenerate improver aimed at changing the rheological properties of wheat flour dough with excessively strong and short-cut gluten. Recommended for wheat breads and bakery products: pizza, thin lavash, pita bread, baklava, doughfillo, focaccia, panini, etc.

Helps to improve the properties of flour and finished products

- ✓ ensuring stable linear dimensions of dough pieces during the technological process
- ✓ increase in the specific volume of finished products
- ✓ gluten relaxation flour with short torn gluten
- ✓ improvement of dough rheology (elasticity, prevention of excessive adhesion)
- ✓ improvement of the elastic structure of the crumb

Prevent defects in finished products

- ⊖ crumbing of pulp
- ⊖ surface cracking
- ⊖ formation of lateral explosions

Dosage: 0.5-1.0% by weight of flour.

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.





Quality management system meets the requirements of DSTU ISO 22000.

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GLUTEN LONG

Complex improver aimed at change the rheological properties of wheat flour dough with excessively strong and short-cut gluten. Recommended for wheat breads and bakery products, in particular toast breads, hamburger buns, panini, focaccia, pizza, phyllo dough, baklava, thin pita, etc

Helps to improve the properties of flour and finished products

- ✓ ensuring stable linear dimensions of dough pieces during the technological process
- ✓ increase in the specific volume of finished products
- ✓ gluten relaxation flour with short torn gluten
- ✓ improvement of dough rheology (elasticity, prevention of excessive adhesion)
- ✓ improvement of the elastic structure of the crumb

Prevent defects in finished products

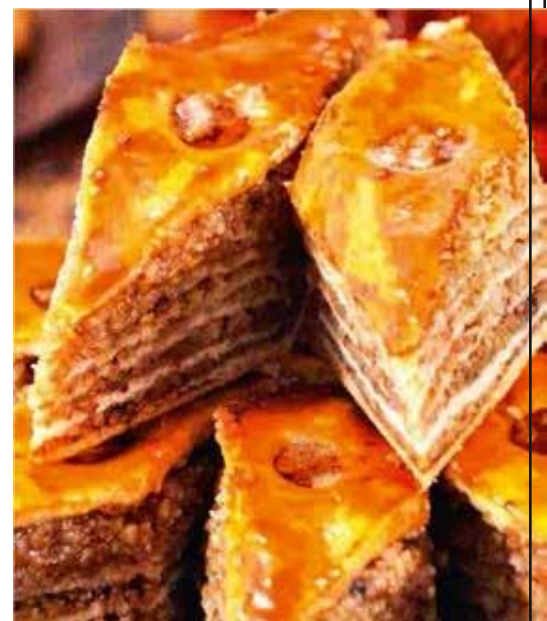
- ⊖ crumbing of pulp
- ⊖ surface cracking
- ⊖ formation of lateral explosions
- ⊖ retraction of the walls in toasted breads

Dosage: 0.5-1.0% by weight of flour.

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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EXTRA

Enzyme-emulsifier type improver to improve the quality of mass varieties of bread (shaped and hearth) and buttery bakery products.

Helps to improve the properties of flour and finished products

- ✓ increase in the specific volume of finished products
- ✓ prolongation of freshness (softness)
- ✓ improvement of dough rheology (elasticity, prevention of excessive adhesion)
- ✓ improvement of the uniform porous structure of the crumb
- ✓ acceleration of the fermentation process (can use pair and unpair method)
- ✓ formation of a golden crust

Prevent defects in finished products

- ⊖ crumbing of pulp

Dosage: 0.2-0.5% by weight of flour

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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EKTILONG

A mixture of broad-spectrum preservatives and natural ingredients that inhibit the development of potato bread disease and mold on the surface of products. Does not aggravate organoleptic properties of products. Does not inhibit the yeast strain *Saccharomyces cerevisiae* - does not affect the fermentation process

Used for production:

- wheat-rye bread varieties with a high content of oilseeds and cereals in the recipe
- wheat flour bread
- bread with the use in the recipe of non-traditional types of bread flour with high crumb moisture

Attention! The addition of an improver can darken the color of the crumb of products, as well as increase the acidity of the bread.

Prevent defects in finished products

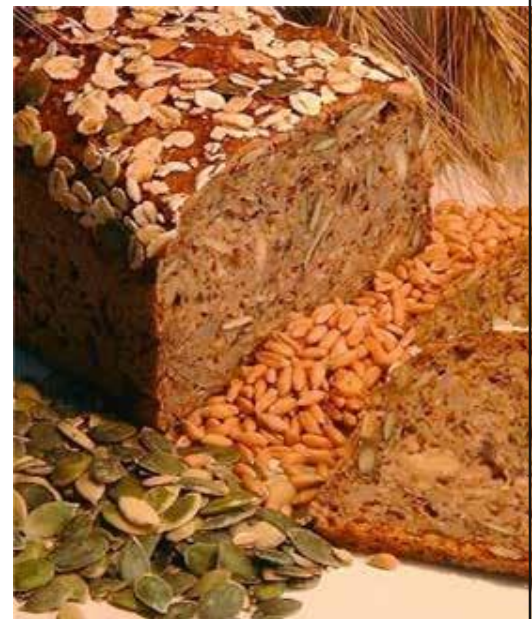
microbiological spoilage

Dosage: 0.8-1.0% by weight of flour.

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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Rye

It is used to improve the quality of bread from a rye mixture of rye and wheat flour. Increases the acidity of bread, gives an additional rye shade and aroma to finished products.

Helps to improve the properties of flour and finished products

- ✓ increase in the specific volume of finished products
- ✓ improvement of the porous structure of the crumb
- ✓ improved dimensional stability
- ✓ prolongation of freshness (softness)
- ✓ the formation of an appropriate crust of optimal color

Prevent defects in finished products

- ⊖ crumbing of pulp

Dosage: 0.5-1.0% by weight of flour.

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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FREEZING

A mixture of ingredients that have a positive effect on the quality of dough pieces and finished products made using the "shock freezing" technology. The basis of efficiency is the grinding of water crystals during the freezing process, so that there is no injury to dough pieces.

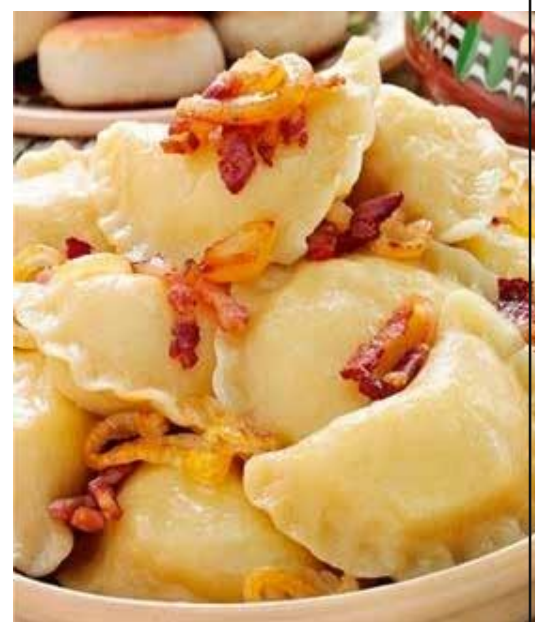
Helps to improve the properties of flour and finished products

- ✓ ensuring the quality of products during shock freezing
- ✓ increase in the specific volume of finished products
- ✓ improved crumb structure
- ✓ improved dimensional stability
- ✓ extension of the shelf life of semi-finished products in frozen form

Prevent defects in finished products

- ⊖ cracking of dough pieces during long-term storage in frozen form
- ⊖ exfoliation of the product crust

Dosage 0.5-1.0% by weight of flour.



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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OPTIMUM PROTECTION

A mixture of broad spectrum preservatives. It has a high antimicrobial effect, which is more effective than the use of preservatives in its pure form. It inhibits the development of mold and potato disease of bread. Completely soluble in cold water (no sediment or crystals). It is recommended to use with a continuous method of dough preparation. Does not aggravate organoleptic properties of products. Does not inhibit the yeast strain *Saccharomyces cerevisiae* - does not affect the fermentation process.

Prevent defects in finished products

⊖ microbiological spoilage

Dosage: 0.15-0.2% by weight of flour.

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.
Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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PROTECTION SUPER

A mixture of broad spectrum preservatives. It inhibits the development of mold and potato disease of bread. Does not aggravate organoleptic properties of products. Does not inhibit the yeast strain *Saccharomyces cerevisiae* - does not affect the fermentation process.

Prevent defects in finished products

⊖ microbiological spoilage

Dosage: 0.1-0.4% by weight of flour.

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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PROTECTION ULTRA

A mixture of broad-spectrum preservatives for flour products, as well as curd and fruit and berry fillings. It has a high antimicrobial effect, exceeding the effectiveness of the use of preservatives in its pure form. It inhibits the development of mold, potato bread disease, wild yeast and some bacteria. The speed of dissolution depends on the water temperature: it dissolves fastest at t 80-90 °C. When the solution is cooled, no precipitate and crystals form. It is recommended to use with a continuous method of dough preparation. Does not aggravate organoleptic properties of products. Does not inhibit the yeast strain *Saccharomyces cerevisiae* - does not affect the fermentation process.

Prevent defects in finished products

⊖ microbiological spoilage

Dosage: 0.1-0.2% by weight of flour

0.15-0.25% of the total mass of the semi-finished product

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

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Pone

It is used for the production of buttery products, including those with a high content of sugar and fat

Helps to improve the properties of flour and finished products

- ✓ activation of yeast cells during dough flame
- ✓ increase in the specific volume of finished products
- ✓ increasing the enzymatic activity of flour
- ✓ prolongation of freshness (softness)
- ✓ improvement of dough rheology (elasticity, prevention of excessive adhesion)

Dosage: 0.3-0.5% by weight of flour

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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FRAME

A complex improver for stabilizing gluten, increasing the stability of dough to mechanical and thermal influences, optimizing gas formation in yeast products and simplifying the production process.

Helps to improve the properties of flour and finished products

- ✓ increase in the specific volume of finished products
 - ✓ strengthening the gluten frame
 - ✓ improvement of dough rheology (elasticity, prevention of excessive adhesion)
 - ✓ improvement of the uniform porous structure of the crumb
 - ✓ increased water absorption
- flour abilities

Dosage: 0.2-0.5% by weight of flour.

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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CROISSANT

It is used in the baking and confectionery industry as a functional additive to improve the quality of yeast products.

Helps to improve the properties of flour and finished products

- ✓ increase in the specific volume of finished products
- ✓ strengthening the gluten frame
- ✓ improvement of dough rheology (elasticity, prevention of excessive adhesion)
- ✓ improvement of the uniform porous structure of the crumb
- ✓ increased water absorption
- flour abilities

Dosage: 0.5-1.5% of flour weight

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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CROISSANT SUPER

Functional additive to improve the quality of long-term shelf-life leave-and-yeast products, including those subjected to deep freezing.

Helps to improve the properties of flour and finished products

- ✓ increase in the specific volume of finished products
- ✓ strengthening the gluten frame
- ✓ improvement of dough rheology (elasticity, prevention of excessive adhesion)
- ✓ improvement of the uniform porous structure of the crumb
- ✓ increased water absorption flour abilities

Dosage 0.5-1.5% by weight of flour.

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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VOLUME AND STRUCTURE

Enzyme-emulsifier-type improver for improving the quality of mass varieties of bread (shaped and hearth) from flour with strong gluten. Provides stable volume and uniform porosity of finished products. Helps to improve the properties of flour and finished products

- ✓ increase in the specific volume of finished products
- ✓ improvement of the uniform porous structure of the crumb
- ✓ improved dimensional stability
- ✓ formation of a golden crust
- ✓ improvement of dough rheology (elasticity, prevention of excessive adhesion)
- ✓ acceleration of the fermentation process (can use pair and unpair method)

Prevent defects in finished products

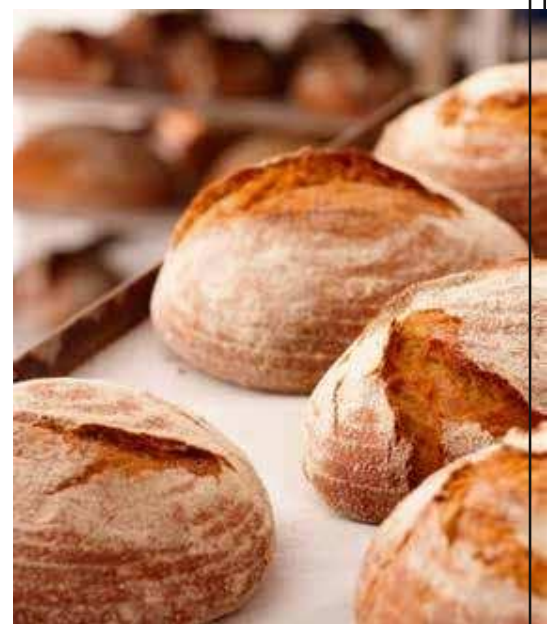
⊖ microbiological spoilage

Dosage: 0.2-0.4% by weight of flour.

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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OPTI SOFT

Improver used for the production of bakery and confectionery products. It also proved to be excellent in the production of pasta, meat and dairy products, oils, margarines and vegetable cream, potato chips. Allows you to partially or completely abandon the laying of egg products in the manufacture of flour confectionery (1 kg of improver replaces 10-12 kg of egg powder). It is add into the mass / emulsion at t not higher than 700C.

Helps to improve the properties of flour and finished products

- ✓ increasing the gas holding capacity of flour
- ✓ extension of the shelf life of finished products
- ✓ improved mass homogeneity
- ✓ improvement of dough rheology (elasticity, prevention of excessive adhesion)
- ✓ foam stabilization
- ✓ moisture content in finished products

Prevent defects in finished products

- ⊖ separation of oils/fat
- ⊖ evaporation of moisture from the dough (for frozen semi-finished products)

Dosage:

- bakery and pasta - 0.3-1.0% flour mass
- margarine for baking - 0.5-1.0% in the finished product
- lactic acid products - 0.1-0.2% in the finished product
- yoghurts - 0.2-0.3% in the finished product
- confectionery - 0.1-0.4% by weight of all prescription components in the semi-finished product
- halva - 0.2-0.4% in the finished product
- peanut butter - 1.2-1.5% in the finished product

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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PREFERA

A unique improver designed to extend the shelf life of bread, bakery and flour confectionery products by maintaining their softness. The main action of the improver is aimed at slowing down the retrogradation of starch

Helps to improve the properties of flour and finished products

- ✓ increase in the specific volume of finished products
- ✓ improvement of dough rheology (elasticity, prevention of excessive adhesion)

Prevent defects in finished products

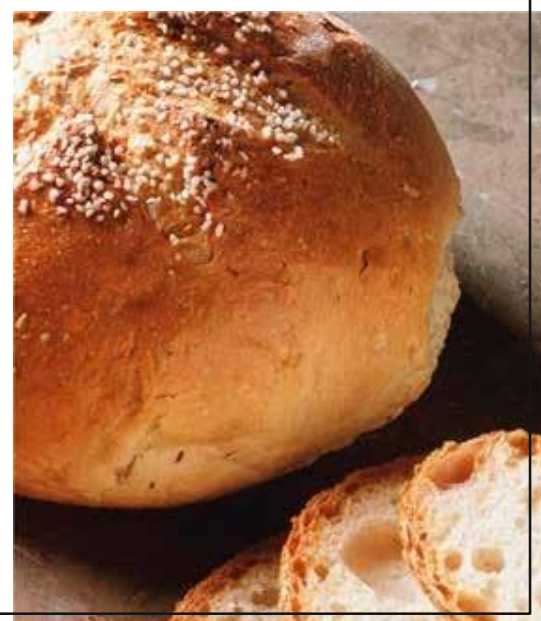
⊖ Staleness

Dosage: 0.8-1.5% by weight of flour.

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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Gingerbread mix

A mixture of emulsifiers and moisture-binding agents, preservatives and antioxidants for the production of gingerbread and oatmeal cookies.

Helps to improve the properties of flour and finished products

- ✓ preserving the aroma of products throughout the entire shelf life
- ✓ extension of the freshness (softness) period of packaged products up to 90 days

Prevent defects in finished products

⊖ microbiological spoilage

Dosage: 1.0-1.5% by weight of flour.

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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TOSTSOFT

It is applied to production of high-quality bakery products: toast bread, sandwich bread, rolls for hamburgers and hot dogs.

Helps to improve the properties of flour and finished products

- ✓ crumb whitening
- ✓ increase in the specific volume of finished products
- ✓ increasing the water absorption capacity of flour
- ✓ prolongation of freshness (softness)
- ✓ improvement of the uniform finely porous structure of the crumb
- ✓ formation of a thin soft surface of finished products

Prevent defects in finished products

- ⊖ crumbing of pulp
- ⊖ Staleness

Dosage: 0.5-1.0% by weight of flour

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

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UNIVERSAL

Complex of loosening agents and emulsifiers with aerating effect.

Helps to improve the properties of flour and finished products

- ✓ effective loosening confectionery
- ✓ improving the brittleness of low moisture products

Dosage:

- for butter cookies and products with low humidity (butter crackers, straws, etc.) -0.7-1.2%;
- for gingerbread, cakes 1.5 - 2.0%;
- for sugar cookies, low-fat l muffins - 3.0-3.5%;
- for biscuits - 0.4 - 0.6% of the mixture from the amount of flour

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

MORE RAW MATERIALS AND INGREDIENTS FOR FOOD INDUSTRY:

Technological support:
+38 (050) 400-48-61
Sales department:
+38 (057) 771-47-55
+38 (067) 573-22-80

www.goldenmile.com.ua
fb.com/goldenmile.gmth
info@goldenmile.com.ua
Moskovskiy Ave, 135-A,
Kharkiv, Ukraine, 61001



Products: 🍪 -confectionary 🍞 -breads 🥞 bakery products 🧊 products that have undergone shock freezing



UNISOFT

A complex of innovative enzyme preparations to extend the freshness (softness) of finished products.

Helps to improve the properties of flour and finished products

- ✓ increase in the specific volume of finished products
- ✓ prolongation of freshness (softness)
- ✓ improvement of dough rheology (elasticity, prevention of excessive adhesion)
- ✓ improving the structure and color of the crumb

Prevent defects in finished products

⊖ Staleness

Dosage: 0.5-1.0% flour weight



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

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FRESH

A mixture of antioxidants aimed at inhibiting oxidative processes occurring during storage of confectionery and bakery products. Recommended for products with long shelf life and high fat content. Does not have antimicrobial activity. Prevents changes in color, aroma and taste properties of finished products during the entire shelf life.

Prevent defects in finished products

⊖ oxidation (rancidity) of fats

Dosage: 0.5% to the prescription of fat in the recipe

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Products: -  -confectionary  breads  bakery products  products that have undergone shock freezing



OPTIBLOCK

A mixture of broad spectrum preservatives. The effect of the application is aimed at slowing down the development of mold spores and inhibiting the development of bacteria (*Bacillus subtilis*, *Bacillus Amyloliquefaciens*), which helps prevent the development of potato bread disease. At the same time, the technological process of baking bread is not disturbed.

Prevent defects in finished products

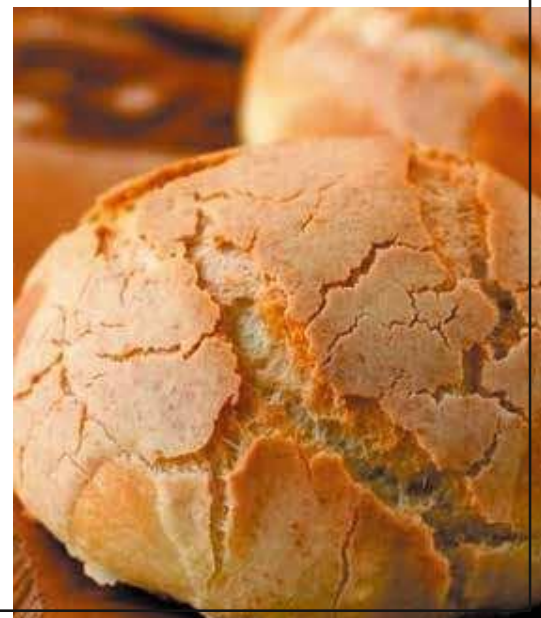
⊖ microbiological spoilage

Dosage: 0.05 - 0.2% of the improver from the amount of flour.

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.



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