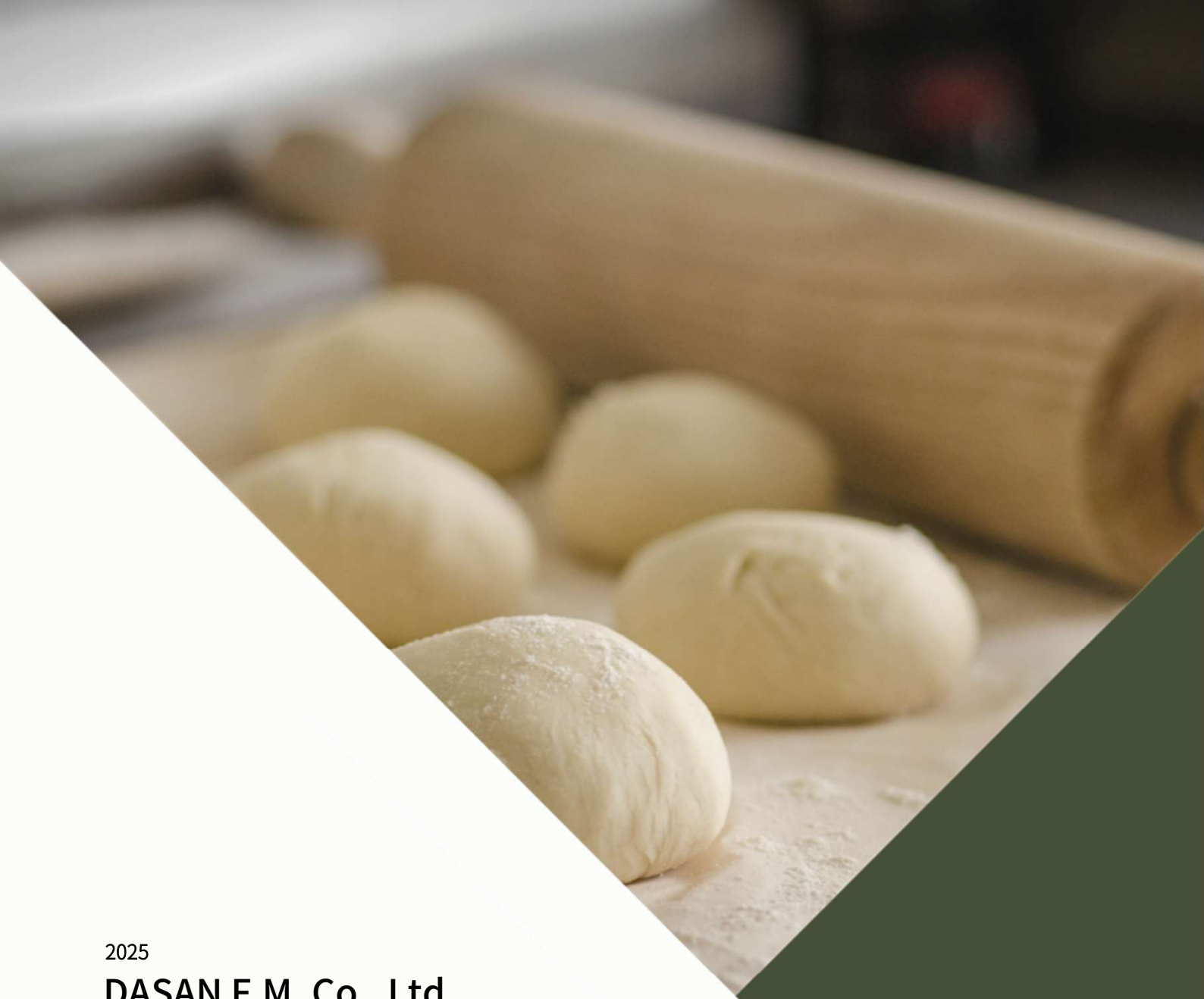

2025

DASAN F.M. Co., Ltd.

Bread Improver

Product Information

Innovative solutions and quality ingredients for your success.
Committed to a sustainable future.

01 Company Overview

COMPANY OVERVIEW

Dasan FM

Vision and History

Established in 1997, DASAN F.M. Co., Ltd. (“DASAN”) has built a strong reputation in Korea’s food industry by delivering high-quality baking ingredients and services. With a focus on innovation and reliability, we supply safe and functional food materials, and our excellence has been validated through various certifications.

Commitment to Quality

All DASAN products are manufactured under strict quality control. We comply with the HACCP quality management system and support environmental sustainability by using responsibly sourced raw materials. This approach ensures product safety and consistency, contributing positively to both customers and society.

Company Information

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Bread Improver

What is a Bread Improver?

A bread improver is a combination of ingredients developed to enhance the baking process and improve the quality of the final product. These are composed of technical aids, additives, and various raw materials blended in appropriate ratios. Typical components include:

- **Oxidizing agents:** Strengthen dough structure and enhance oven spring.
- **Reducing agents:** Improve dough extensibility for easier handling.
- **Enzymes:** Optimize fermentation and gas-retention capacity.
- **Emulsifiers:** Improve dough texture and volume, yielding a softer mouthfeel.
- **Other functional ingredients:** Provide additional benefits based on specific product needs.

Functions & Benefits of Bread Improvers

Bread improvers provide key benefits at various stages of the baking process:

01

01 Improved Dough Quality

Enhance dough consistency and workability, reducing damage during processing. This helps maintain uniform quality, lower waste, and allows for easier shaping of diverse bread types.

02

02 Optimized Fermentation

Promote yeast activity and gas retention, ensuring even proofing and better volume. The result is softer texture and improved flavor in the final product.

03

03 Product Stability

Help maintain consistent product quality under variable processing conditions. This is crucial for large-scale production, improving quality control and predictability.

04

04 Enhanced Appearance

Improve loaf volume, crust color, and texture, boosting visual appeal. These benefits influence consumer preference and help maintain freshness, driving repeat purchases and brand trust.

What are Natural Bread Improvers?

What is a natural bread improver?

A balanced blend of ingredients of natural origin—such as wheat flour, enzyme preparations, botanical powders, and food-grade mineral salts—designed to support dough handling, fermentation and volume while limiting synthetic emulsifiers and other highly processed additives.

Why is it important?

Clean-label trends encourage bakeries to use familiar, easily understood ingredient names. Natural improvers can help shorten ingredient lists and meet consumer expectations for transparent sourcing and straightforward labelling without requiring major process changes.

How DASAN Can Help

DASAN offer standard bread-improver blends and can tailor clean-label variants on request. The chart below shows examples of label categories that we can provide or customize.

Examples of Clean Label Bread Improvers

Conventional Label

Wheat flour, emulsifiers, mineral sources, nitrogen sources, vitamin C, enzymes

100% Natural Label

E.g. Wheat flour, enzymes, rose-hip powder

Partial Natural Label

Wheat flour, enzymes, vitamin C

DASAN’s Bread Improvers

DASAN’s bread improvers deliver the quality and consistency that bakeries require. They help increase loaf volume, improve softness and oven spring, and extend freshness. Suitable for all bread types, they are used at 0.5–1% of flour weight, ensuring cost efficiency. Made with natural ingredients and tested to international food safety standards, these improvers enhance flavor and quality, boosting customer satisfaction and product value.

They provide consistent results throughout the baking process and support stable production. By improving both taste and texture, our improvers help your bread stand out in the market.

Types of Bread Improvers

Frozen Dough Improver

Suitable for both hard and soft breads and can be used in both first- and second-proof frozen dough.

All-Purpose Improver

Versatile improvers suitable for a wide range of breads, from high-hydration to low-hydration formulations.

Specialized Improvers by Product Type

Tailored to each bakery product’s unique characteristics and requirements, improving texture, flavor, and freshness.

Sourdough Powder

Applicable to all bread types, they offer the unique aroma of natural fermentation and add depth to flavor.

Frozen Dough Improver

Frozen dough improver is developed for frozen dough and par-baked products, helping maintain quality during storage and boosting productivity, even after second-proof freezing. Suitable for all types of bread, it supports both first- and second-proof doughs, preserves elasticity after thawing, improves moisture retention, volume and freeze stability, and helps maintain yeast activity, which enhances shelf life and overall baking efficiency.

Product List

IB-F

Main Ingredients: Wheat flour, soy protein isolate, calcium compounds, vitamin C, enzymes
Recommended Usage: 0.5%–1.0% of flour weight

How to Use

Suggested Steps	
Mixing	Low speed 3 mins / Medium-high speed 8-10 mins (dough temp. 23°C-25°C)
First Proof	10-15 minutes
Dividing/ Shaping	Divide and shape as desired
Freezing	-18°C to -20°C
Thawing	Retarding at 5°C for 12 hours Room temp. thawing 24°C for around 50 mins (summer: about 40 mins, winter: about 60 mins)
Second Proof	Temp: 30°C-32°C / Humidity: 80% / Time: 45-50 mins
Baking	Follow standard baking procedure

All-Purpose Improver

All-purpose improver is suitable for a wide range of breads, including both high- and low-hydration types. It helps improve volume, keeps the crumb soft and moist, and enhances water retention and shelf life. It can replace most existing improvers, and many bakeries have reported consistent results even with reduced usage.

Product List

IB-O

Main Ingredients: Wheat flour, soy protein isolate, calcium compounds, vitamin C, enzymes
Recommended Usage: 0.5%–1.0% of flour weight

How to Use

Suggested Steps	
Mixing	Low speed 3 mins / Medium-high speed mins (dough temp. 26°C-27°C)
First Proof	30-45 mins
Dividing/ Resting	Divide the dough, then rest for 30 mins
Shaping	Shape as desired
Second Proof	Temp: 30°C-32°C / Humidity: 80% / Time: 45-50 mins
Baking	Follow standard baking procedure

Specialized Bread Improvers by Product Type

Specialized bread improvers are tailored to meet the specific needs of different products, improving texture, flavor, and freshness to raise overall quality and customer satisfaction.

Product List

Product Name	Main Ingredients	Usage (%)
IB-C	Wheat flour, malt, natural calcium, soy protein isolate, vitamin C	0.5 - 1.0
IB-E	Wheat flour, emulsifier, enzymes, gluten, malt powder	0.5 - 1.0
IB-M	Wheat flour, starch, emulsifier, glucose, enzymes	0.5 - 1.0
IB-S	Propylene glycol alginate, polyglycerol esters of fatty acids, lecithin, wheat flour, vitamin C	0.5 - 1.0

How to Use

Suggested Steps	
Mixing	Low speed 3 mins / Medium-high speed 10 mins (dough temp. 26°C–27°C)
First Proof	30–45 mins
Dividing/ Resting	Divide the dough and rest for 30 mins
Shaping	Shape as desired
Second Proof	Temp: 30°C–32°C / Humidity: 80% / Time: 45–50 mins
Baking	Follow standard baking procedure

Sourdough Powder

Sourdough powder enhances flavor and moisture retention and can be used for both frozen dough and standard bread applications. It provides rich aroma during fermentation and keeps the crumb soft through extended proofing. Using familiar and appealing ingredients such as berries and lactic acid bacteria, it not only improves the bread's overall quality but also supports marketing appeal with a clean, natural image.

Product List

SP-DS

Main Ingredients: Lactic acid bacteria, calcium, soy protein isolate, wheat flour, vitamin C

Recommended Usage: 10.0%–20.0% of flour weight

How to Use

Suggested Steps	
Mixing	Mix 450 g strong flour + 50 g SP-DS + 300 ml water (adjust as needed). Combine ingredients and mix gently on low speed until incorporated.
Fermentation	Place the dough in a large container with a lid and ferment at 21°C–22°C for 8 hours. (Use a container large enough for the dough to double in size.)
Use	The fermented dough can be used immediately or refrigerated. It can be stored in the fridge for up to 7 days.

DASAN FM Bread Improver Summary

Product	Ingredients	Usage (%)	Purpose
IB-F	Wheat flour, soy protein isolate, calcium compounds, vitamin C, enzymes	0.5 - 1.0	For frozen dough
IB-O	Wheat flour, soy protein isolate, calcium compounds, vitamin C, enzymes	0.5- 1.0	For general-purpose improver
IB-C	Wheat flour, malt, natural calcium, soy protein isolate, vitamin C	0.5 - 1.0	For breadcrumbs or products requiring a crisp, dry texture
IB-E	Wheat flour, emulsifier, enzymes, gluten, malt powder	0.5 - 1.0	For breads with fillings or enriched doughs
IB-M	Wheat flour, starch, emulsifier, glucose, enzymes	0.5 - 1.0	For general breads requiring a soft crumbs
IB-S	Propylene glycol alginate, polyglycerol esters of fatty acids, lecithin, wheat flour, vitamin C	0.5 - 1.0	For soft cakes or bakery items requiring fine crumb structure
IB-W	Wheat flour, yeast, enzymes, vitamin C	0.5 - 1.0	For steamed breads such as hot dog buns and Asian-style soft buns
SP-DS	Lactic acid bacteria, calcium, soy protein isolate, wheat flour, vitamin C	10.0 - 20.0	For long-fermented breads requiring rich flavor and moisture

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