



Oxidative Improvers

Potassium bromate

The 'original' bread improving agent, Potassium bromate is still the first choice for many customers. OceanBrom 95, OceanBrom 50, OceanBrom 50e and OceanCal 25 are available.

Ascorbic acid

In many applications Ascorbic acid replaces bromates and when allied to the new enzyme technologies even better results are achieved. Ascorbic acid is Vitamin C and its use in baking and other applications (such as in preservation and nutritional supplements) is widespread.

Azodicarbonamide

A very potent improving agent used on its own or in combination with Ascorbic acid.

Enzymes

Fungal Alpha Amylase

It is often necessary to supplement natural cereal amylases with enzymes derived from a fungal source, especially when modern bread production methods are being employed. We offer Fungal Alpha Amylase standardised to levels between 300 and 80,000 SKB.

Specialised Baking Enzymes

- 1. Amylase / Hemicellulase Blends:**
These enzyme complexes improve dough handling, loaf volume and crumb texture.
- 2. Protease:**
In certain applications dough characteristics need to be modified to increase flowability, especially in the manufacture of burger baps, pizza bases and biscuits.
- 3. Shelf Life Enhancing Enzymes:**
Recent advances in enzyme technology allow us to offer highly active enzyme complexes, which influence water migration through the starch/protein matrix after baking and therefore retard the staling process.

Bromate Replacers

In light of legislation in many countries around the world prohibiting the use of bromates in bread production, OCG has, along with the technical expertise of LFI Vitablend Limited, developed a range of bromate replacers, which combine the improving agent Ascorbic acid with a mix of enzymes. These products give the loaf volume achieved by bromates and additionally have excellent benefits in dough handling and water absorption.

BTT-50

This is used at 100ppm on flour weight and offers cost effective performance enhancement.

BTT-S

This product is used at 0.5% of flour weight and in addition to the baking performance, enhancing agents contain enzyme active soya flour, rich in the natural flour bleach lipoxidase. This product is ideal for those markets where the traditional flour bleaches are not favoured.



Flour Bleach

Benzoyl peroxide

Wheat flour contains a naturally occurring yellow pigment, which can be bleached using Benzoyl peroxide, the process taking around 48 hours. We offer the top of the range Novadelox 27%.

Emulsifiers

We offer:

Sodium Steroyl Lactalate (SSL, E481), Data Ester, 'Datems' (E472e), GMS (E471). These products are sold individually and as blends to the individual customers' requirements. Emulsifiers increase loaf volume, improve texture and have a significant anti-staling effect.

Vital Wheat Gluten

Gluten is the protein of flour and is used in flours and bakery mixes to compensate for low or poor wheat proteins, or to allow the production of specialist products demanding a high protein level.

Vitamin and Mineral Supplements

OCG has extensive experience in formulating and supplying vitamin and mineral supplements, tailored to the customers' own requirements, or to meet specific legislation in particular markets.

Bread Improvers

The above range of milling and bakery ingredients form the raw materials of bread improvers and bakery 'pre-mixes'. Ocean is able to offer both a range of standard improvers under the brand name ALLFINE, and are pleased to work with our customers to produce specialist products to suit specific requirements.

A full range of premixes and concentrates are available for the easy, cost effective manufacture of Doughnuts, Sponge Cakes, Malted Grain Breads, Rye Breads and other customer specific products.