



10% SOFT ROLL MIX

OVERVIEW

A yellow coloured, soft fat like paste that has a homogeneous dispersion of particles.

INTENDED USE/ABUSE:

- 10% SOFT MIX is a composite premix for producing soft rolls which have a good shelf life, a soft crumb and excellent eating qualities.
- Intended for all types of consumers.
- Damaged packaging can result in product contamination. Prevent exposure to air or strong vapour to maintain organoleptic and sensory properties of the product.

USAGE

10% on flour weight.

INGREDIENTS

Vegetable Fat and/or Oil [Canola and/or Sunflower seed, Palm Fruit and Anti-Oxidants: TBHQ (E319) and/or BHA (E320)], Sucrose, Sodium Chloride, Wheat Flour, Soya Flour, Modified Starch, Emulsifiers (E471, E481, E472e), Oxidizing Agent (E300), Enzymes

PACKAGING

Code	Size	Type	Palletisation
17290	25 KG	Lined carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,145.00
Protein (g)	10.20
Carbohydrates (g)	49.60
Sugars (g)	4.90
Total Fat (g)	2.74
Mono-unsaturated fat (g)	0.74
Poly-unsaturated fat (g)	0.75
Total Dietary Fibre (g)	3.50
Ash (g)	1.32
Moisture (g)	32.70
Sodium (mg)	372.00

METHOD

Group 1	
Ingredient	KG
Cake flour	10.000
10% Soft Roll Mix	1.000
Yeast	0.510
Water	6.000
Total Weight:	17.510

DESCRIPTION

Place all ingredients into the mixing bowl. Mixing time depends on the type of mixer used. Dough temperature 28°C - 30°C. Floor time 10 minutes. Scale as required. First proof 10 minutes. Mould as required. Final proof ±40 minutes. Bake at ±230°C.

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

365 days



TYPE

Paste



ALLERGENS

Wheat (Gluten), Soya



CATEGORY

Speciality Bread and Roll Mixes



INGREDIENT FEATURES

Halaal and Kosher certified