



BAKELS 10% PANINI PREMIX

OVERVIEW

An off white, free flowing powder that has a neutral aroma.

INTENDED USE/ABUSE:

- BAKELS 10% PANINI PREMIX is a premix designed to make a traditional Italian style roll.
- BAKELS 10% PANINI PREMIX only requires the addition of flour, yeast, Oil and water.
- 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

As per recipe.

INGREDIENTS

Wheat Gluten, Anti-Caking Agent (E170), Dextrose, Sodium Chloride, Acidity Regulator (E330), Oxidizing Agent (E300), Enzymes, Preservative (E223), Yeast

PACKAGING

Code	Size	Type	Palletisation
39276	12.5 KG	Poly bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,177.00
Protein (g)	12.50
Carbohydrates (g)	51.30
Sugars (g)	2.40
Total Dietary Fibre (g)	3.50
Mono-unsaturated (g)	0.49
Poly-unsaturated (g)	0.87
Ash (g)	1.23
Total Fat (g)	1.74
Moisture (g)	29.80
Sodium (mg)	372.00

METHOD

Group 1	
Ingredient	KG
Cake flour	5.000
Bakels 10% Panini Premix	0.500
Yeast	0.200
Water	3.760
Sunflower Oil	0.048
Total Weight: 9.508	

DESCRIPTION

Place all ingredients except oil, into a mixing bowl. Mix 6 minutes slow and 10 minutes fast. Once developed add oil and mix through. Dough temperature 26°C - 28°C. Place dough into an oiled container cover, knockback after 30 mins, 60 minutes and process after 90mins. Turn dough gently onto a dusted table and cut as required. Transfer pieces onto a baking tray with silicon paper on it. Bake at 240°C for +/-35 minutes with steam at start of baking.

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

Powder



ALLERGENS

Wheat, Gluten



CATEGORY

Speciality Bread and Roll Mixes



INGREDIENT FEATURES

Halaal and Kosher certified