



CHAKALAKA BREAD FULL MIX

OVERVIEW

A light orange coloured powder that has an even dispersion of dried peppers and a distinct spice aroma.

INTENDED USE/ABUSE:

- CHAKALAKA BREAD FULL MIX is a complete mix for the production of Focaccia, rolls, speciality breads, Chakalaka pot bread, Chakalaka party wheeler and Fougasse. Requires the addition of yeast 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 Flour, Spice (Irradiated), Dehydrated Vegetables, Soya Flour, Sucrose, Sodium Chloride, Modified Starch, Hydrogenated Palm Fat, Emulsifier [E472e, Anti-Caking Agent (E170)], Thickener (E415), Oxidizing Agent (E300) and Enzymes

PACKAGING

Code	Size	Type	Palletisation
39938	12.5 KG	Poly bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	784.00
Protein (g)	6.80
Total Fat (g)	2.10
Saturated fat (g)	0.70
Mono-unsaturated fat (g)	0.30
Poly-unsaturated fat (g)	0.70
Ash (g)	1.00
Carbohydrates (g)	38.00
Total Dietary Fibre (g)	2.70
Sugars (g)	0.00
Calcium (mg)	13.50
Iron (mg)	0.00
Magnesium (mg)	0.70
Phosphorus (mg)	0.10
Potassium (mg)	6.40
Sodium (mg)	356.80

METHOD

Group 1	
Ingredient	KG
Chakalaka Bread Full Mix	2.000
Yeast	0.040
Water	1.200
Total Weight:	3.240

DESCRIPTION

Mix all the ingredients together as required. 2 mins slow and 6 mins fast. Dough temperature 28°C - 30°C. Floor time 10 minutes. Scale Chakalaka Speciality bread 0.450 kg, Chakalaka Focaccia 0.300 kg, Chakalaka Potbrood 1.600 kg or Chakalaka Pizza 1.000 kg. Final proof \pm 40 minutes. Bake at 230°C for \pm 28 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), Soya



CATEGORY

Speciality Bread and Roll Mixes



INGREDIENT FEATURES

Halaal certified