



CRISPY ROLL FULL MIX

OVERVIEW

An off-white coloured powder.

INTENDED USE/ABUSE:

- CRISPY ROLL FULL MIX is a complete mix for the production of light and crispy rolls, requires only 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, Sodium Chloride, Wheat Gluten, Sucrose, Vegetable Oils [Canola/Sunflower Seed (BHT)], Vegetable Fats and Oils [Palm Oil (Palm Fruit, Palm Seed); Anti-Oxidant - BHA (E320)], Soya Flour, Emulsifier [E472e, Anticaking agent (E170)], Malt Flour, Oxidizing Agent (E300) and Enzymes

PACKAGING

Code	Size	Type	Palletisation
39940	12.5 KG	Poly bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	879.00
Protein (g)	7.80
Total Fat (g)	2.00
Saturated fat (g)	0.90
Mono-unsaturated fat (g)	0.30
Poly-unsaturated fat (g)	0.70
Ash (g)	1.00
Carbohydrates (g)	40.00
Total Dietary Fibre (g)	3.00
Sugars (g)	0.00
Calcium (mg)	19.00
Iron (mg)	0.10
Magnesium (mg)	0.80
Phosphorus (mg)	1.50
Potassium (mg)	1.00
Sodium (mg)	319.80

METHOD

Group 1	
Ingredient	KG
Crispy Roll Full Mix	12.500
Yeast	0.625
Water	7.500
Total Weight: 20.625	

DESCRIPTION

Place all ingredients into the mixing bowl. Mix until fully developed. Mixing time depends on type of mixer used. Dough temperature 28°C - 30°C. Floor time 10 minutes. Scale and mould as required. Final proof ± 40 minutes (take to full proof). Bake at $\pm 230^{\circ}\text{C}$ for ± 15 minutes with 12 seconds 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

270 days



TYPE

Powder



ALLERGENS

Soya, Wheat (Gluten), Barley



CATEGORY

Speciality Bread and Roll Mixes



INGREDIENT FEATURES

Halaal and Kosher certified