



EXCEL 600 BREAD MIX

OVERVIEW

An off white coloured free flowing powder.

INTENDED USE/ABUSE:

- BAKELS EXCEL 600 BREAD MIX is a composite bread mix designed specifically for the manufacture of reduced mass bread and large pan bread.
- Not suitable for consumers suffering with coeliac disease and Soya allergies.
- Damaged packaging can result in product contamination. Prevent exposure to air or strong vapour to maintain organoleptic and sensory properties of the product.

USAGE

5% on flour weight.

INGREDIENTS

Anti - Caking Agent (E170), Sodium Chloride, Sucrose, Wheat Flour, Soya Flour, Hydrogenated Palm Fat, Emulsifiers [{E472e, Anticaking Agent (E170)}, E481], Preservatives (E282, E263), Oxidizing Agent (E300) and Enzymes

PACKAGING

Code	Size	Type	Palletisation
17158	25 KG	Poly bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	643.00
Protein (g)	4.30
Total Fat (g)	9.70
Saturated fat (g)	4.60
Mono-unsaturated fat (g)	1.10
Poly-unsaturated fat (g)	2.50
Ash (g)	2.00
Carbohydrates (g)	23.00
Total Dietary Fibre (g)	0.90
Sugars (g)	13.00
Calcium (g)	22,209.00
Iron (mg)	0.50
Magnesium (mg)	10.40
Phosphorus (mg)	0.60
Potassium (mg)	18.50
Sodium (mg)	162.80

METHOD

Group 1	
Ingredient	KG
Bread flour	25.000
Excel 600 Bread Mix	1.250
Yeast	0.400
Water	15.000
Total Weight: 41.650	

DESCRIPTION

Place all ingredients into the mixing bowl. Mixing time depends on 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 240°C with steam at start of baking.



STORAGE

Cool and dry conditions



SHELF LIFE

365 days



TYPE

Powder



ALLERGENS

Soya, Wheat (Gluten)



CATEGORY

Speciality Bread and Roll Mixes



INGREDIENT FEATURES

Halaal certified