



# STANDARD BREAD MIX

## OVERVIEW

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

### INTENDED USE/ABUSE:

- An all-in-one premix developed for the production of white and brown standard bread.
- 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

4.5% on flour weight.

## INGREDIENTS

Sodium Chloride, Vegetable Fat and/or Oil (Palm Fruit, Canola Seed and/or Sunflower seed), Soya Flour, Pregel Starch, Wheat Flour, Anti-Caking Agent (E170), Preservative (E282), Emulsifiers (E481, E471), Oxidizing Agent (E300), Enzymes

## PACKAGING

Code	Size	Type	Palletisation
17260	25 KG	Lined carton	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,093.00
Protein (g)	9.50
Carbohydrates (g)	49.60
Sugars (g)	4.60
Fibre (g)	3.40
Total Fat (g)	1.81
Mono-unsaturated fat (g)	0.51
Poly-unsaturated fat (g)	0.63
Ash (g)	1.53
Moisture (g)	34.20
Sodium (mg)	404.00

## METHOD

Group 1	
Ingredient	KG
Bread flour	65.000
Standard Bread premix	3.000
Yeast	1.000
Water	39.000
Total Weight: 108.000	

## 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 ±50 minutes. Bake at ±240°C 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

Paste



### ALLERGENS

Soya, Wheat (Gluten)



### CATEGORY

Bread Related Products



### INGREDIENT FEATURES

Halaal and Kosher certified