



## 20% SOFT ROLL MIX

### OVERVIEW

A yellow coloured soft paste which has a homogeneous dispersion of particles.

#### INTENDED USE/ABUSE:

- 20% SOFT ROLL MIX is a composite improver of superior quality and is ideal for production of hamburger buns, hot dog buns, in addition to a wide range of fancy breads and confectionery lines.
- Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product.

### USAGE

20% on flour weight.

### INGREDIENTS

Sucrose, Vegetable Fat and/or Oil [Palm Fruit, Anti-Oxidant: TBHQ (E319) and/or BHA (E320), Canola and/or Sunflower seed], Soya Flour, Sodium Chloride, Emulsifiers (E471, E481, E472e), Wheat Flour, Modified Starch, Oxidizing Agent (E300), Enzymes and Colourants (E110, E104)

## PACKAGING

Code	Size	Type	Palletisation
17610	25 KG	Carton	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,215.00
Protein (g)	10.10
Carbohydrates (g)	51.90
Sugars (g)	7.60
Total Dietary Fibre (g)	3.60
Mono-unsaturated (g)	1.03
Poly-unsaturated (g)	1.00
Ash (g)	1.35
Total Fat (g)	3.59
Moisture (g)	29.60
Sodium (mg)	390.00

## METHOD

Group 1	
Ingredient	KG
Cake flour	25.000
20% Soft Roll Mix	5.000
Yeast	1.750
Water	13.000
<b>Total Weight: 44.750</b>	

## 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 ±55 minutes. Bake at ±220°C.

## 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

Wheat (Gluten), Soya



#### CATEGORY

Speciality Bread and Roll Mixes



#### INGREDIENT FEATURES

Halaal and Kosher certified