



## BAKELS CHEESE 'N ONION BREAD MIX

An off white coloured powder that is free flowing, has an even dispersion of dried onion flakes and a distinct cheese aroma.

### INTENDED USE/ABUSE:

- BAKELS CHEESE 'n ONION BREAD MIX is a complete mix and only requires the addition of yeast and water to produce soft eating bread and rolls. BAKELS CHEESE 'n ONION BREAD MIX may be garnished with grated cheese and herbs to make tasty variations on this versatile mix.
- 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, Spices (Irradiated), Anti-Caking Agent (E170), Full Cream Milk Powder (Cow's Milk), Soya Flour, Cheese Powder [Maltodextrin, Vegetable Fat (Palm Fruit; Antioxidant BHA), Cheese Solids (Cow's Milk), Salt, Emulsifiers (E339, E270), Acidity Regulator (E330), Glucose, Sugar, Corn Flour, Colourant (E150c, Glucose), Flavour Enhancer (E627, E631, E621), Whey powder (Cow's Milk), Skim Milk Powder (Cow's Milk), Flavouring, Sucrose, Sodium Chloride, Emulsifier [E472e, Anti-Caking Agent (E170)], Oxidizing Agent (E300), Enzymes

## PACKAGING

Code	Size	Type	Palletisation
39290	12.5 KG	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,024.00
Protein (g)	9.70
Total Fat (g)	1.84
Saturated fat (g)	0.83
Mono-unsaturated fat (g)	0.37
Poly-unsaturated fat (g)	0.65
Ash (g)	4.92
Moisture (g)	33.80
Carbohydrates (g)	43.70
Total Dietary Fibre (g)	6.10
Sugars (g)	3.00
Sodium (mg)	370.00

## METHOD

Group I	
Ingredient	KG
Bakels Cheese 'n Onion Bread Mix	5.000
Yeast	0.200
Water	3.000
<b>Total Weight:</b>	<b>8.200</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 ±45 minutes. (Take to full proof) Bake at ±225°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

Powder



### ALLERGENS

Wheat (Gluten), Milk, Soya



### CATEGORY

Bakery Mixes



### FINISHED PRODUCT

Bread