



HERCULES® SUPER BREAD MIX

A pale yellow coloured, free flowing powder with a distinct soya aroma.

INTENDED USE/ABUSE:

- HERCULES SUPER BREAD MIX is a premix which was developed to produce excellent quality super bread with a content of protein to conform to government regulations.
- HERCULES SUPER BREAD MIX is a popular premix containing emulsifiers and fats requires only the addition of flour, yeast and water.
- Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product.

USAGE

10% on flour weight.

INGREDIENTS

Wheat Flour, Anti-Caking Agent (E170), Sodium Chloride, Sucrose, Soya Flour, Modified Starch, Hydrogenated Palm Fat, Emulsifiers [{E472e, Anti-Caking Agent (E170)}, {E570, Preservative (E270), Anti-caking Agent (E341iii)}, Preservatives (E282, E263), Oxidizing Agent (E300) and Enzymes

PACKAGING

Code	Size	Type	Palletisation
39320	25 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,103.00
Protein (g)	9.20
Carbohydrates (g)	50.50
Sugars (g)	4.70
Total Dietary Fibre (g)	4.20
Mono-unsaturated (g)	0.27
Poly-unsaturated (g)	0.59
Ash (g)	2.63
Total Fat (g)	1.49
Moisture (g)	32.00
Sodium (mg)	381.00

METHOD

Group 1	
Ingredient	KG
Cake flour	10.000
Hercules Super Bread Mix	1.000
Yeast	0.200
Water	6.200
Total Weight:	17.400

DESCRIPTION

Place all ingredients into the mixing bowl. Mixing time depend on the 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 ateam 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), Soya



CATEGORY

Bakery Mixes



FINISHED PRODUCT

Bread