



OUMA SE BROOD FULL MIX

OVERVIEW

Off-white, free-flowing powder.

INTENDED USE/ABUSE:

- Ouma se Brood Full Mix is a full mix that requires the addition of yeast, water and oil.
- 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, Sucrose, Sodium Chloride, Wheat Gluten, Acidity Regulator (E263), Preservative (E282)

PACKAGING

Code	Size	Type	Palletisation
39930	12.5 KG	Poly bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	802.00
Protein (g)	5.30
Total Fat (g)	2.50
Saturated fat (g)	0.60
Mono-unsaturated fat (g)	0.60
Poly-unsaturated fat (g)	1.30
Ash (g)	1.00
Carbohydrates (g)	38.00
Total Dietary Fibre (g)	1.80
Sugars (g)	0.00
Sodium (mg)	348.60

METHOD

Group 1	
Ingredient	KG
Ouma se Brood Full Mix	2.000
Yeast	0.076
Water	1.700
Oil	0.060
Total Weight: 3.836	

DESCRIPTION

Place mix into the mixing bowl. Add half water and mix on slow speed. Add the rest of the water and mix 1 minute slow and 5 minutes on fast speed. Add oil, mix 1 minute slow and 1 minute on fast speed and finish off with 2 minutes on fast speed. Scale as required. Proof for $\pm 30 - 35$ minutes and bake at 180°C for 60 minutes with 10 seconds steam.

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



CATEGORY

Speciality Bread and Roll Mixes



INGREDIENT FEATURES

Halaal and Kosher certified