



SB 20% SWEET PREMIX

OVERVIEW

A pale tan coloured, soft fat like paste that has a homogeneous dispersion of particles.

INTENDED USE/ABUSE:

- 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, hot cross buns 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), Sodium Chloride, Soya Flour, Emulsifier (E472e), Wheat Flour, Pregel Starch, Oxidizing Agent (E300), Enzymes and Colourants (E110, E104)

PACKAGING

Code	Size	Type	Palletisation
17520	25 KG	Lined carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,283.00
Protein (g)	10.50
Carbohydrates (g)	49.60
Sugars (g)	7.40
Fibre (g)	3.90
Mono-unsaturated (g)	1.88
Poly-unsaturated (g)	1.42
Ash (g)	1.33
Total Fat (g)	6.22
Moisture (g)	28.40
Sodium (mg)	397.00

METHOD

Group 1	
Ingredient	KG
Cake flour	25.000
BAKELS 20% Sweet	5.000
Yeast	1.250
Water	14.000
Total Weight: 45.250	

DESCRIPTION

Place all ingredients into the mixing bowl. Mix until fully developed. (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 ±40 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