



SB 10 % BUTTER BREAD

OVERVIEW

An off-white paste, with a butter aroma and has a homogeneous dispersion of particles.

INTENDED USE/ABUSE:

- SB Butter Bread is a 10% premix for the production of bread and only requires the addition of flour, yeast and water.
- Not suitable for consumers suffering with Soya allergies.
- 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

Sucrose, Sodium Chloride, Vegetable Fat and/or Oil [{Palm Fruit, Anti - Oxidants: TBHQ (E319) and/or BHA (E320)}, {Canola and/or Sunflower Seed}], Soya Flour, Modified Starch, Anticaking Agent (E170), Preservatives (E282, E263), Flavouring, Colourant (E110, E104), Oxidizing Agent (E300) and Enzymes

PACKAGING

Code	Size	Type	Palletisation
17271	25 KG	Lined carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	901.00
Protein (g)	7.40
Total Fat (g)	2.30
Saturated fat (g)	1.30
Mono-unsaturated fat (g)	0.70
Poly-unsaturated fat (g)	0.20
Ash (g)	1.00
Carbohydrates (g)	37.00
Total Dietary Fibre (g)	0.80
Sugars (g)	0.00
Sodium (mg)	361.00

METHOD

Group 1	
Ingredient	KG
Bread flour	2.000
SB Butter Bread	0.200
Yeast	0.040
Water	1.100
Total Weight: 3.340	

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 ±50 minutes. Bake at ±240°C with steam at start of baking.



STORAGE

Cool and dry conditions



SHELF LIFE

365 days



TYPE

Paste



ALLERGENS

Soya



CATEGORY

Speciality Bread and Roll Mixes



INGREDIENT FEATURES

Halaal certified