



## SUPER SOFT ROLL FULL MIX

### OVERVIEW

An off-white coloured powder.

#### INTENDED USE/ABUSE:

- SUPA SOFT ROLL FULL MIX is a complete mix for the production of American style hamburger and hot dog buns. Requires the addition of yeast and water.
- 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, Vegetable Fats and Oils [Palm Oil (Palm Fruit, Palm Seed); Anti-Oxidant - BHA (E320)], Soya Flour, Wheat Gluten, Sodium Chloride, Vegetable Oils [Canola/Sunflower Seed (BHT)], Emulsifier [E472e, Anticaking agent (E170)], Modified Starch, Preservative (E282), Oxidizing Agent (E300) and Enzymes

## PACKAGING

Code	Size	Type	Palletisation
39944	12.5 KG	Poly bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	908.00
Protein (g)	7.60
Total Fat (g)	3.70
Saturated fat (g)	1.80
Mono-unsaturated fat (g)	0.80
Poly-unsaturated fat (g)	0.90
Ash (g)	1.00
Carbohydrates (g)	39.00
Total Dietary Fibre (g)	2.70
Sugars (g)	0.00
Calcium (mg)	33.40
Iron (mg)	0.10
Magnesium (mg)	0.70
Phosphorus (mg)	2.90
Potassium (mg)	1.60
Sodium (mg)	304.50

## METHOD

Group 1	
Ingredient	KG
Super Soft Roll Full Mix	12.500
Yeast	0.625
Water	7.500
<b>Total Weight: 20.625</b>	

## 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 and mould as required. Final proof ±55 minutes. Bake at ±220°C for ±12 minutes with no 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

Soya, Wheat (Gluten)



#### CATEGORY

Speciality Bread and Roll Mixes



#### INGREDIENT FEATURES

Halaal certified