

CSP 60

OVERVIEW

It is employed in bread or yeast-raised small goods to prevent mould growth and extend normal shelf life of the product.

USAGE

0.2 – 0.3% on the total flour weight

INGREDIENTS

Permitted Preservative (INS282)

PACKAGING

Code	Size	Type	Palletisation
2720	15 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	988.00
Energy (Kcal)	236.00
Protein (g)	0.00
Fat (g)	0.00
Fat (of which saturates)(g)	0.00
Carbohydrate (g)	0.00
Carbohydrate (of which sugars)(g)	0.00
Sodium (mg)	0.00

METHOD

Group 1	
Ingredient	KG
Bread Flour	1.000
Chilled Water	0.560
Sugar	0.060
Salt	0.020
-	0.020
BAKELS INSTANT ACTIVE DRIED YEAST	0.010
CSP 60	0.002
Total Weight: 1.672	

DESCRIPTION

1. Place all ingredients in mixing bowl, mix into a well develop dough. 2. Allow dough to rest for 10 minutes, scale dough into 450 g each, mould into round shape and rest for further 10 minutes. Mould long and cut into 4 pieces. 3. Place into prepared greased baking tins. Proof for about 90 minutes, at 35°C, 75% relative humidity. 4. Bake at 210°C for approximate 25 minutes.



STORAGE

Cool and dry conditions 18 ±
2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

NIL



CATEGORY

Other Products, Shelf Life Enhancer