

# DOBRIM HIGH SPEED

## OVERVIEW

Specially designed dual function improver that is suitable for Sponge/Dough as well as No Time Dough method.

## USAGE

0.2 – 0.3% total on flour weight.

## INGREDIENTS

Emulsifier (INS481), Yeast Food (INS516), -, Wheat Flour, Flour Improver (INS300, INS927), Enzyme

## PACKAGING

Code	Size	Type	Palletisation
2535-10	10 KG	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,410.00
Energy (Kcal)	337.00
Protein (g)	1.40
Fat (g)	34.10
Fat (of which saturates)(g)	33.90
Carbohydrate (g)	10.90
Carbohydrate (of which sugars)(<g)	0.10
Sodium (mg)	1,360.00

## METHOD

Group 1	
Ingredient	KG
DOBRIM HIGH SPEED	0.004
Bread Flour	2.000
Salt	0.036
Sugar	0.080
BAKELS INSTANT ACTIVE DRIED YEAST	0.020
Water (cold)	1.240
FINO SHORTENING	0.080
<b>Total Weight: 3.460</b>	

## ADDITIONAL INFORMATION

Product of Malaysia



### STORAGE

Cool and dry conditions  $18 \pm 2^{\circ}\text{C}$



### SHELF LIFE

365 days



### TYPE

Bag



### ALLERGENS

Wheat, Wheat Products, Soy,  
Soy Products



### CATEGORY

Breads, Rolls & Pastry, Bread Improvers