



FINO BUN MIX

OVERVIEW

For the convenient production of high quality sweet yeast goods such as buns

USAGE

Refer to recipe

INGREDIENTS

-, -, Vegetable Oils (Palm Based), Salt, Starch, Soy Flour, Permitted Emulsifier (INS471), Permitted Preservative (INS282), Permitted Flavouring, Flour Improver (INS300), Enzyme

PACKAGING

Code	Size	Type	Palletisation
3704-16	16 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	380.00
Energy (kJ)	1,590.00
Protein (g)	9.70
Fat (g)	7.00
Fat (of which saturates)(g)	2.70
Carbohydrate (g)	69.50
Carbohydrate (of which sugars)(g)	15.40
Sodium (mg)	300.00

METHOD

Group 1	
Ingredient	KG
FINO BUN MIX	1.000
BAKELS INSTANT ACTIVE DRIED YEAST	0.016
Water (cold)	0.340
Eggs	0.090
Total Weight: 1.446	

DESCRIPTION

1. Place all ingredients into mixing bowl. 2. Mix with hook for 2 minutes at slow speed and 6 minutes at fast speed or until the dough is well developed. The dough temperature should be between 26°C and 28°C. 3. Scale 60gm of the dough and mould as desired shape. 4. Prove the dough at 35°C with 80% humidity for approximately 100 minutes. 5. Brush proof bun with egg before putting in oven. 6. Bake at 190°C top heat and 170°C bottom heat for 12-15 minutes. Cara-cara 1. Letakkan semua bahan ke dalam mangkuk aduan. 2. Bancuh dengan hook pada kelajuan rendah selama 2 minit dan kelajuan tinggi selama 6 minit atau doh berkembang sepenuhnya. Suhu doh hendaklah di antara 26° C dan 28° C. 3. Skala 60gm berat adunan dan acukan doh ke dalam bentuk yang dikehendaki. 4. Bakti doh pada suhu 35°C dengan 80% kelembapan selama 100 minit. 5. Sapu telur diatas roti sebelum masuk ketuhar. 6. Bakar dangan suhu atas 190°C dan suhu bawah 170 °C selama 12-15 minit.



STORAGE

Cool and dry conditions 18 ±
2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Wheat, Wheat Products, Milk,
Milk Products, Soy, Soy
Products



CATEGORY

Breads, Rolls & Pastry, Bread Mixes



FINISHED PRODUCT

Soft Bun



BRANDS

Fino