BAKELS
BAKERY INGREDIENTS SINCE 1904

www.maybakels.com

LECINTA INSTANT NOBRO

OVERVIEW

All purpose emulsifier, softener, flour improver specifically designed to suit the no time dough baking process. Gives added volume and crumb softness. The improvers incorporated in the product ensure optimum maturity giving exceptional tolerance and gas retention.

USAGE

1.5% on total flour weight.

INGREDIENTS

-, -, Flour Improver (INS300), Enzyme

PACKAGING

Code	Size	Type	Palletisation
1930-20	20 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	97.00
Protein (<g)	0.10
Fat (<g)	0.10
Fat (of which saturates)(<g)	0.10
Carbohydrate (g)	6.70
Carbohydrate (of which sugars)(g)	5.50
Sodium (mg)	6.00

METHOD

Group 1	
Ingredient	KG
LECINTA INSTANT NOBRO	0.030
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
	Total Weight: 3.486

BAKELS
BAKERY INGREDIENTS SINCE 1904

www.maybakels.com

DESCRIPTION

1. Add all the ingredients into a spiral mixer. 2. Mix the dough at slow speed for 3 minutes, then increase to a fast speed for 6 minutes or until the dough is fully developed. The desired dough temperature is 26-28°C. 3. Divide the dough into 450g and round it. Rest the dough for 10 minutes. Roll the dough into oblong shape, cut it into three pieces and put them into the baking pan. 4. Prove the dough in prover for about 70 - 90 minutes or until fully proved at 34°C and 80% humidity. 5. Pre-heat oven to 220°C (top and bottom heat). Bake for approx. 25 -30 minutes or until fully baked with golden brown color. Cara-cara 1. Masukkan semua bahan ke dalam pengadun spiral. 2. Gaulkan adunan pada kelajuan rendah selama 3 minit, kemudian naikkan kepada kelajuan tinggi selama 9 minit atau sehingga doh kembang sepenuhnya. Suhu doh yang dikehendaki ialah 26-28°C. 3. Bahagikan doh kepada 450g dan bulatkannya. Rehatkan doh selama 10 minit. Gulungkan doh menjadi bentuk bujur, bahagikan kepada tiga keping and letakkannya ke dalam acuan. 4. Buktikan doh di dalam prover selama 70 - 90 minit atau sehingga doh berkembang sepenuhnya dengan suhu 34°C dan kelembapan 80%. 5. Panaskan ketuhar dengan suhu 220°C atas dan bawah. Bakar selama 25-30 minit atau sehingga masak sepenuhnya dan berwarna perang keemasan.

STORAGE

Cool and dry conditions 18 ± 2°C

SHELF LIFE

365 days

TYPE

Bag

ALLERGENS

Wheat, Wheat Products

CATEGORY

Breads, Rolls & Pastry, Bread Improvers