

# MASTER FAT

## OVERVIEW

Specially prepared fat for use in bread and other yeasts goods to improve keeping quality and texture. The consistency is adjusted to cope with seasonal variation. Soft, pliable fat that will easily mix through the dough using conventional or high speed mixers

## USAGE

Bread 1 – 2%  
Hamburgers buns or soft rolls 4 – 6%  
Sweet buns or dumplings 6 – 10%

## INGREDIENTS

Water, Vegetable Fats (Palm Based) (Fully Hydrogenated), -, Permitted Emulsifier (INS475)

## PACKAGING

Code	Size	Type	Palletisation
1122	20 KG	Carton	

## NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	359.00
Energy (kJ)	1,500.00
Protein (g)	0.00
Fat (g)	40.70
Fat (of which saturates)(g)	28.60
Carbohydrate (g)	1.90
Carbohydrate (of which sugars)(g)	1.90
Sodium (mg)	0.00

## METHOD

Group 1	
Ingredient	KG
Bread Flour	1.000
Sugar	0.060
MASTER FAT	0.040
Salt	0.018
LECITEM UNIVERSAL	0.010
BAKELS INSTANT ACTIVE DRIED YEAST	0.010
Chilled Water	0.580
<b>Total Weight: 1.718</b>	

## DESCRIPTION

1. Place all ingredients in mixing bowl, mix into a well developed dough. 2. Allow dough to rest for 10 minutes, scale dough into 450 g each. 3. Mould into round shape and rest for further 10 minutes. 4. Mould long and cut into 4 pieces. 5. Place into prepared greased baking tins. 6. Proof for about 90 minutes at 35°C, 75% relative humidity. 7. Bake at 210°C for approximate 25 minutes.



### STORAGE

Cool and dry conditions 30 ± 5°C



### SHELF LIFE

270 days



### TYPE

Carton



### ALLERGENS

Soy, Soy Products



### CATEGORY

Breads, Rolls & Pastry, Bread Fats