

MONOFRESH SUPER

OVERVIEW

To enhance moistness and prolong keeping properties

USAGE

Used in yeast goods at 0.5-1.0% on total flour weight.

INGREDIENTS

-, Yeast Food (INS516), Soy Flour, Vegetable Oil, Enzyme

PACKAGING

Code	Size	Type	Palletisation
2188	15 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,040.00
Energy (Kcal)	250.00
Protein (g)	25.00
Fat (g)	5.10
Fat (of which saturates)(g)	0.90
Carbohydrate (g)	43.70
Carbohydrate (of which sugars)(g)	0.20
Dietary Fibre (g)	1.80
Sodium (mg)	4.00

METHOD

Group 1	
Ingredient	KG
Bread Flour	2.000
Water	1.170
Sugar	0.080
Salt	0.036
-	0.020
MONOFRESH SUPER	0.020
LECINTA 200 NOBRO	0.004
Total Weight: 3.330	
Group 2	
Ingredient	KG
ROTITEX	0.080
Total Weight: 0.080	

DESCRIPTION

1. No time dough, use Spiral mixer. 2. Dough temperature required : 30-31°C. 3. Mix Group 1 for 2 minutes. 4. Add in Group 2 and mix for further 12 minutes. 5. Mixer or until dough is developed well. 6. Allow recovering for 5 minutes. 7. Scale 350 g dough weight (for open top) and rounding, rest further for 5 minutes and mould to desired shape. 8. Prove to height and bake at 220±5°C for 20-25 minutes.



STORAGE

Cool and dry conditions 18 ±
2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Wheat, Wheat Products, Soy,
Soy Products



CATEGORY

Breads, Rolls & Pastry, Emulsifiers & Softener