

SLICEX

OVERVIEW

Specially prepared for use in bread and other yeast goods to provide dough stability and to improve keeping quality and texture. Especially suited for use with the process. A pliable fat which will readily mix through the dough for maximum effectiveness.

USAGE

Bread 2-4%
Small goods 2-5%

INGREDIENTS

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

PACKAGING

| Code | Size | Type | Palletisation |
|------|-------|--------|---------------|
| 1121 | 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 |
| Pau Flour | 25.000 |
| Chilled Water | 10.000 |
| Sugar | 4.500 |
| HERCULES BAKING POWDER (DOUBLE ACTING) | 0.250 |
| - | 0.250 |
| BAKELS INSTANT ACTIVE DRIED YEAST | 0.250 |
| | Total Weight: 40.250 |
| Group 2 | |
| Ingredient | KG |
| SLICEX | 0.500 |
| BACOM A100 | 0.125 |
| | Total Weight: 0.625 |

DESCRIPTION

1. Place Group 1 ingredients in mixing for 8 minutes, add Group 2 and develop into a well develop dough. 2. Allow dough to rest for 40-60 minutes, scale dough into 60 g each. 3. Steam for approximate 10-15 minutes.



STORAGE

Cool and dry conditions 30 ±
5°C



SHELF LIFE

252 days



TYPE

Carton



ALLERGENS

Soy, Soy Products



CATEGORY

Breads, Rolls & Pastry, Bread Fats