



## FINO BUN MIX

### OVERVIEW

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

### USAGE

Refer to recipe

### INGREDIENTS

Wheat Flour, Sugar, Vegetable Fats & Oils, Salt, Emulsifiers (E481, E471), Soy Flour, Dextrose, Mineral Salt (E170), Permitted Preservative (E282), Permitted Flavouring, Flour Improver (E300), Enzyme

## PACKAGING

Code	Size	Type	Palletisation
3704	16 KG	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	360.00
Energy (kJ)	1,510.00
Protein (g)	9.70
Fat (g)	7.50
Fat (of which saturates)(g)	3.40
Carbohydrate (g)	70.80
Carbohydrate (of which sugars)(g)	15.90
Sodium (mg)	306.00

## METHOD

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

## DESCRIPTION

1. No time dough. (Hobart Mixer : 2 minutes on 1st speed, 12 minutes on 2nd speed, Spiral Mixer : 13-14 minutes) 2. Dough Temperature required: 31°C. 3. Develop thoroughly. 4. Allow recovering or resting for 5-10 minutes. 5. Scale and mould as desired (50g) 6. Prove and bake at 180±5°C for 15 minutes. 7. (Prover temperature 40°C)



### STORAGE

Cool and dry conditions 18 ± 2°C  
Cool and dry conditions  
18 ± 2°C



### SHELF LIFE

365 days



### TYPE

Bag



### ALLERGENS

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



### CATEGORY

Bread Mixes, Breads, Rolls & Pastry



### FINISHED PRODUCT

Soft Bun



### BRANDS

Fino