BAKELS
BAKERY INGREDIENTS SINCE 1904

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HERCULES BAKING POWDER (DOUBLE ACTING)

OVERVIEW

Raising agent used in the manufacture of flour confectionery

USAGE

NIL

INGREDIENTS

Starch, Leavening Agents (E541, E341, E500)

PACKAGING

Code	Size	Type	Palletisation
2980	15 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	128.00
Energy (kJ)	536.00
Protein (g)	0.00
Fat (g)	0.00
Fat (of which saturates)(g)	0.00
Carbohydrate (g)	32.10
Carbohydrate (of which sugars)(g)	0.00
Sodium (mg)	9,100.00

METHOD

Group 1

Ingredient	KG
Pau Flour	0.500
Chilled Water	0.280
Sugar	0.050
ROTITEX	0.020
HERCULES BAKING POWDER (DOUBLE ACTING)	0.010
LECITEM UNIVERSAL	0.006
BAKELS INSTANT ACTIVE DRIED YEAST	0.005
MONOFRESH	0.003

Total Weight: 0.874

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DESCRIPTION

1. Place all ingredients in mixing bowl, mix into a well develop dough. 2. Allow dough to rest for 10 minutes, scale dough into 60 g each. 3. Wrap with filling and give a final proof for approximate 60 minutes 4. Steam for approximate 10-15 minutes.

STORAGE

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

SHELF LIFE

365 days

TYPE

Bag

ALLERGENS

Sulphites

CATEGORY

Cakes, Muffins & Sponge Products, Baking Powders