

LECINTA INSTANT NOBRO

OVERVIEW

All purpose emulsifier, softener, flour improver specifically designed to suit the no time dough baking process. Gives added volume, crumb softness and increase shelf-life. The improvers incorporated in the product ensure optimum maturity giving exceptional tolerance and gas retention.

USAGE

1.5% on total flour weight.

INGREDIENTS

Mineral Salt (E170), Sugar, Flour Improver (E300), Enzyme

PACKAGING

Code	Size	Type	Palletisation
1930	20 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	97.00
Protein (<g)	0.10
Fat (<g)	0.10
Fat (of which saturates)(<g)	0.10
Carbohydrate (g)	6.70
Carbohydrate (of which sugars)(g)	5.50
Sodium (mg)	6.00

METHOD

Group 1

Ingredient	KG
Pau Flour	25.000
Chilled Water	9.500
Sugar	4.500
HERCULES BAKING POWDER (DOUBLE ACTING)	0.250
LECINTA INSTANT NOBRO	0.250
BAKELS INSTANT ACTIVE DRIED YEAST	0.250

Total Weight: 39.750

Group 2

Ingredient	KG
SLICEX	1.000
BACOM A100	0.125

Total Weight: 1.125

DESCRIPTION

1. Place Group 1 ingredients in mixing for 8 minutes, add group 2 and develop into a well developed dough. 2. Allow dough to rest for 40-60 minutes, scale dough into 60g each. 3. Steam for approximate 10-5 minutes.



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



CATEGORY

Breads, Rolls & Pastry, Bread Improvers