

MONOFRESH SUPER

To enhance moistness and prolong keeping properties

USAGE

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

INGREDIENTS

Wheat Flour, Yeast Food (E516), 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
	Yeast (instant)	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
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