

MONOFRESH

OVERVIEW

To enhance moistness and prolong keeping properties.

USAGE

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

INGREDIENTS

Soy Flour, Mineral Salt (E170), Permitted Emulsifier (E471), Enzyme

PACKAGING

Code	Size	Type	Palletisation
2187	12.5 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,330.00
Energy (Kcal)	317.00
Protein (g)	32.10
Fat (g)	23.90
Fat (of which saturates)(g)	12.00
Carbohydrate (g)	24.60
Carbohydrate (of which sugars)(g)	0.00
Dietary Fibre (g)	2.00
Sodium (mg)	11.00

METHOD

Group 1	
Ingredient	KG
Bread Flour	0.750
Water	0.300
Chilled Water	0.280
BAKELS 8 GRAIN BASE	0.250
BUTTA BUTTEROILS SUBSTITUTE	0.060
Honey	0.040
Milk Powder	0.020
Salt	0.018
MONOFRESH	0.006
BAKELS INSTANT ACTIVE DRIED YEAST	0.002
LECITEM PUMPABLE-S	0.002
Total Weight: 1.728	

DESCRIPTION

1. Presoak Group 1 for at least 3 hours. 2. Add all the ingredients in Group 2 and mix into a well develop dough. 3. Allow dough to rest 10 minutes before process. 4. Scale 50, 100, 150 g dough and mould into desired shape. 5. Proof for approximate 50 minutes proofing at 35°C and 75% relative humidity. 6. Egg wash and top with grated cheese before baking. 7. Bake at 200°C for 15 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

Emulsifiers & Softener, Breads, Rolls & Pastry