

# SLICEX

## OVERVIEW

Specially prepared for use in bread and other yeast goods to provide dough stability and to improve keeping quality and texture. Especially suited for use with the process. A pliable fat which will readily mix through the dough for maximum effectiveness.

## USAGE

Bread 2-4%  
Small goods 2-5%

## INGREDIENTS

Water, Vegetable Fats (Palm Based) (Hydrogenated), Sugar, Permitted Emulsifier (E475)

## PACKAGING

Code	Size	Type	Palletisation
1121	20 KG	Carton	

## NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	359.00
Energy (kJ)	1,500.00
Protein (g)	0.00
Fat (g)	40.70
Fat (of which saturates)(g)	28.60
Carbohydrate (g)	1.90
Carbohydrate (of which sugars)(g)	1.90
Sodium (mg)	0.00

## METHOD

### Group 1

Ingredient	KG
Pau Flour	25.000
Chilled Water	10.000
Sugar	4.500
HERCULES BAKING POWDER (DOUBLE ACTING)	0.250
LECITEM PUMPABLE-S	0.250
BAKELS INSTANT ACTIVE DRIED YEAST	0.250

**Total Weight:** 40.250

### Group 2

Ingredient	KG
SLICEX	0.500
BACOM A100	0.125

**Total Weight:** 0.625

## DESCRIPTION

1. Place Group 1 ingredients in mixing for 8 minutes, add Group 2 and develop into a well develop dough. 2. Allow dough to rest for 40-60 minutes, scale dough into 60 g each. 3. Steam for approximate 10-15 minutes.



### STORAGE

Cool and dry conditions 30 ±  
5°C Cool and dry conditions  
30 ± 5°C



### SHELF LIFE

252 days



### TYPE

Carton



### ALLERGENS

Soy, Soy Products



### CATEGORY

Breads, Rolls & Pastry, Bread Fats