



EXCEL 600 BREAD PREMIX

OVERVIEW

Powdered bread premix. Used at a rate of 4.5 – 5 % on flour weight. Suitable for low weight bread.

USAGE

5% on flour weight.

INGREDIENTS

Sodium Chloride, Sucrose, Vegetable Fat and/or Oil (Palm Fruit, Canola Seed and/or Sunflower seed), Soya Flour, Pregel Starch, Wheat Flour, Anti-Caking Agent (E170), Preservative (E282), Oxidizing Agent (E300), Enzymes

PACKAGING

Code	Size	Type	Palletisation
17160	25 KG	Lined carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,091.00
Protein (g)	9.30
Carbohydrates (g)	49.30
Sugars (g)	4.90
Fibre (g)	3.50
Total Fat (g)	1.84
Mono-unsaturated fat (g)	0.51
Poly-unsaturated fat (g)	0.68
Ash (g)	1.41
Moisture (g)	34.80
Sodium (mg)	399.00

METHOD

Group 1	
Ingredient	KG
Bread flour	12.500
SB 5% Bread Mix	0.625
Yeast	-
Water	7.500
Total Weight: 20.895	

DESCRIPTION

Place all ingredients into the mixing bowl. Mixing time depends on type of mixer used. Dough temperature 28°C - 30°C. Floor time 10 minutes. Scale as required. First proof 10 minutes. Mould as required. Final proof ±50 minutes. Bake at ±240°C with steam at start of baking.

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

270 days



TYPE

Paste



ALLERGENS

Wheat (Gluten), Soya



CATEGORY

Bread Related Products



INGREDIENT FEATURES

Halaal and Kosher certified