



BACOM A100

OVERVIEW

Bacom A100 is a vegetable emulsifier in hydrate form added to bread dough for a range of advantages:

- Crumb softness;
- Improving texture and eating qualities;
- Improves shelf life

USAGE

Bread (most types): 0.5-1.5%

Bun goods: 0.5-2.0%

INGREDIENTS

Water, Emulsifiers (322 soy, 471), Acidity regulators (260,262)

PACKAGING

Code	Size	Type	Palletisation
218001	15 KG	Carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,040.00
Protein (g)	0.00
Fat- Total g	27.80
Fat - Saturated g	26.50
Carbohydrate (g)	0.80
Carbohydrate-Sugars g	0.00
Dietary Fibre g	0.00
Sodium mg	80.00

METHOD

Group 1	
Ingredient	KG
Bakers Flour	4.500
Water (Variable)	3.150
Rye Flour	0.500
Voltem	0.100
Bakels Fermdor RE	0.150
Iodised Salt	0.080
Bakels Instant Active Dried Yeast	0.075
Quantum Plus Improver	0.050
Bacom A100	0.025
Total Weight: 8.630	

YIELD

Fermdor RE used at 3% although it can be used at up to 6% with formulation modifications. Fermdor RE may be replaced with Fermdor GERM or Fermdor WM for a different flavour and aroma

DESCRIPTION

PREMIUM LIGHT RYE SANDWICH BREAD - (Using Bacom A100) 1. Place all ingredients into mixing bowl 2. Mix Dough to full development 3. Allow dough to rest for 5-10 minutes 4. Scale dough to desired weight and round up 5. Allow dough pieces to rest for 5-10 minutes 6. Mould dough pieces into shape and place into tin 7. Proof to optimum and bake at 220°C until baked. (Baking time and temperature will vary depending upon the oven used and the size and shape of the loaf)



STORAGE

Store below 25°C in clean, dry conditions and protected from direct sunlight.



SHELF LIFE

365 days



TYPE

Carton



ALLERGENS

Contains: soy, May be present due to shared equipment: gluten, milk



CATEGORY

Specialised Fats



FINISHED PRODUCT

Bread