



BAKTEM SPECIAL V

OVERVIEW

A vegetable fat-based bread dough emulsifier providing extra volume and softness. Designed for bread and rolls.

USAGE

Usage rate: 1-1.5% on flour

INGREDIENTS

Sugar, Vegetable Fat, Emulsifiers (471, 472e, 481), Vegetable Oil (antioxidant (307))

PACKAGING

Code
171801

Size
15 KG

Type
Carton

Palletisation

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,570.00
Protein (g)	0.00
Fat- Total g	48.30
Fat - Saturated g	29.30
Carbohydrate (g)	47.80
Carbohydrate-Sugars g	44.70
Dietary Fibre g	0.00
Sodium mg	470.00

METHOD

Group 1	
Ingredient	KG
Bakers Flour	25.000
Salt	0.500
Bakels Extra 1% Improver	0.250
Baktem Special V	0.500
Bakels Instant Active Dried Yeast	0.250
Water (Variable)	15.500
Total Weight:	42.000

YIELD

When using compressed yeast use 750 grams (3 times that of Instant Active Dried Yeast)

DESCRIPTION

BASIC WHITE BREAD AND ROLLS - (Using Baktem Special V) 1. Place all ingredients in the mixing bowl 2. Mix on slow speed for 2 minutes 3. Mix for approximately 5-7 minutes on fast speed until well-developed 4. Finished dough temperature 27-30°C 5. Allow dough to recover for 10 minutes. Divide and scale 6. Allow dough to recover for 10 minutes. Mould into required bread varieties 7. Proof for approx. 45-60 minutes 8. Bake at 230°C for 30 minutes



STORAGE

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



SHELF LIFE

365 days



TYPE

Carton



ALLERGENS

Contains: no added allergens, May be present due to shared equipment: gluten, milk, soy and sulphites



CATEGORY

Specialised Fats



FINISHED PRODUCT

Bread, Bread Roll