



## BRITTEX 2000 V

### OVERVIEW

A high viscosity, emulsified vegetable fat for bread and rolls. Brittex 2000V has been developed as economical bread fat compared to more expensive fats, while still retaining the desirable properties.

### USAGE

Usage rate 2.0%

### INGREDIENTS

Water, Vegetable Fat, Emulsifier (471), Sugar, Acidity regulator (262), Vegetable Oil (antioxidant (307)), Colour (160a)

### PACKAGING

**Code**  
111501

**Size**  
15 KG

**Type**  
Carton

**Palletisation**

## NUTRITIONAL INFORMATION

| Type                  | Value    |
|-----------------------|----------|
| Energy (kJ)           | 1,540.00 |
| Protein (g)           | 0.00     |
| Fat- Total g          | 40.70    |
| Fat - Saturated g     | 27.30    |
| Carbohydrate (g)      | 2.10     |
| Carbohydrate-Sugars g | 2.00     |
| Dietary Fibre g       | 0.00     |
| Sodium mg             | 31.00    |

## METHOD

|                                   |               |
|-----------------------------------|---------------|
| Group 1                           |               |
| Ingredient                        | KG            |
| Bakers Flour                      | 25.000        |
| Salt                              | 0.500         |
| Bakels Extra 1% Improver          | 0.250         |
| Brittex 2000V                     | 0.500         |
| Bakels Instant Active Dried Yeast | 0.250         |
| Water (Variable)                  | 15.500        |
| <b>Total Weight:</b>              | <b>42.000</b> |

## YIELD

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

## DESCRIPTION

BASIC WHITE BREAD AND ROLLS - (Using Brittex 2000V) 1. Place all ingredients in the mixing bowl 2. Mix on slow speed for 2 minutes 3. Mix for approx. 5-7 minutes on fast speed until well-developed 4. Finished dough temperature 27-30°C 5. Allow dough to recover for 10 minutes 6. Divide and scale 7. Mould into required bread varieties 8. Proof for approximately 45-60 minutes 9. Bake 230°C for 30 minutes



### STORAGE

Below 25°C in clean dry conditions



### SHELF LIFE

273 days



### TYPE

Carton



### ALLERGENS

No added allergens



### CATEGORY

Specialised Fats



### FINISHED PRODUCT

Bread, Bread Roll