



Eminex V

Overview

Off white coloured shortening. Bread fat for all bread making purposes based on vegetable fat.



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 and soy



Category

[Specialised Bread & Bun Fats](#)



Finished Product

[Bread Roll](#)

Usage

Usage rate 1-2%

Ingredients

Vegetable Fat, Vegetable Oil (antioxidant (307), Emulsifier (471), Sugar

Packaging

Code	Size	Type	Palletisation
173001	15 KG	Carton	



Ingredients

Group 1	
Ingredient	KG
Bakers Flour	25.000
Salt	0.500
Bakels Extra 1% Improver	0.250
Eminex 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)

BASIC WHOTE BREAD AND ROLLS - (Using Eminex V) 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. 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

Nutritional Information

Type	Value
Energy (kJ)	3440
Protein (g)	0
Fat- Total g	89.8
Fat - Saturated g	45.6
Carbohydrate (g)	6.9
Carbohydrate-Sugars g	6.9
Dietary Fibre g	0
Sodium mg	0