



EMINEX V

OVERVIEW

Eminex V is a bread fat suitable for all bread-making purposes based on vegetable fat. Use at 1-2% on flour weight.

USAGE

Usage rate 1-2%

INGREDIENTS

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

PACKAGING

Code	Size	Type	Palletisation
173001	15 KG	Carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	3,420.00
Protein (g)	0.00
Fat- Total g	89.90
Fat - Saturated g	47.60
Carbohydrate (g)	6.90
Carbohydrate-Sugars g	6.90
Dietary Fibre g	0.00
Sodium mg	0.00

METHOD

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)

DESCRIPTION

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



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 Roll