



## MERITA V MB

### OVERVIEW

A premium vegetable shortening containing a blend of emulsifiers for sweet bun goods and bread. Use between 2-10% on flour weight.

### USAGE

Buns: 8-10%

Bread: 2-4%

### INGREDIENTS

Vegetable Fat, Vegetable Oil (antioxidant (307)), Water, Emulsifiers (471, 472e), Salt, Acidity regulator (330)

### PACKAGING

Code	Size	Type	Palletisation
177501	15 KG	Carton	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	3,010.00
Protein (g)	0.00
Fat- Total g	81.60
Fat - Saturated g	40.00
Carbohydrate (g)	0.20
Carbohydrate-Sugars g	0.00
Dietary Fibre g	0.00
Sodium mg	574.00

## METHOD

Group 1	
Ingredient	KG
Bakers Flour	10.000
Bakels Sweet Dough Concentrate	3.000
Castor Sugar	1.700
Merita V	0.500
Gluten	0.150
Bakels Instant Active Dried Yeast	0.450
Water (Variable)	6.400
<b>Total Weight: 22.200</b>	
Group 2	
Ingredient	KG
Butter	1.500
<b>Total Weight: 1.500</b>	

## YIELD

Reduce yeast by approximately 1% (ie. usage rate 3.5%) on flour if using a sugar tolerant instant active dried yeast. Sugar tolerant yeast is recommended due to the high sugar dough system.

## DESCRIPTION

ASIAN SWEET BREAD - ( Using Merita V) 1. Place Group 1 ingredients in mixer and mix until the ingredients come together (1-2 minutes) 2. Add Group 2 ingredients and mix until the dough is fully developed (approximately 19-21 minutes) 3. Finished dough temperature 29-30°C 4. Allow dough to recover for 15-20 minutes 5. Divide, scale and mould into required bread shapes 6. Proof (32°C at 65% humidity) for approximately 60 minutes 7. Bake without steam at 200°C for 12-14 minutes 8. Glaze with Bakels Bun Glaze



## 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 Fats



## FINISHED PRODUCT

Bread