



# MONOFRESH

## OVERVIEW

Bakels Monofresh is a powdered crumb softener for bread, rolls and buns. Add to doughs at 0.5-1% usage rate for softer and fluffier crumbs.

## USAGE

Usage Rate: 0.5% - 1% on flour

## INGREDIENTS

Soy Flour, Wheat Flour, Emulsifier (471), Enzyme (amylase) (wheat)

## PACKAGING

**Code**  
218604

**Size**  
12.5 KG

**Type**  
Bag

**Palletisation**

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,840.00
Protein (g)	23.00
Fat- Total g	19.40
Fat - Saturated g	7.70
Carbohydrate (g)	40.60
Carbohydrate-Sugars g	0.60
Dietary Fibre g	8.10
Sodium mg	44.00



### STORAGE

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



### SHELF LIFE

365 days



### TYPE

Bag



### ALLERGENS

Contains: wheat, gluten, soy,  
May be present due to shared  
equipment: egg, milk and  
sulphites



### CATEGORY

Bread Improvers



### FINISHED PRODUCT

Various Bread Products