

Product Specification

Wednesday, 24 April 2024

Bread Mixes, Improver - Emulsifiers & Softener**03/2012**

Product Name:	VOLTEM S		
Product Code:	1710		
Description:	Vegetable fat based emulsifier product containing sugar.		
Function:	All purpose emulsifier product for use in bread and all yeast goods. Especially suitable for yeast goods when combined with ROTITEX. Gives added volume, crumb softness and improves crumb texture and keeping quality. Also used to produce crisp rolls and French sticks		
Usage:	1.5% - 2.5% on flour weight.		
Ingredient Listing:	Sugar, Vegetable Oil, Emulsifier (E472(E),E481), Vegetable Fats, Water.		
Packaging:	Carton 20 kg.		
Shelf Life & Storage:	Keep well at ambient (30 ± 5° C) and dry condition in its original packing away from direct sunlight and heat for at least 12 months		
Nutrition Information (per 100g):	Energy - kJ	2570	
	Energy - kCal	614	
	Protein- g	0	
	Fat - Total g	47.5	
	Fat - Saturated g	33.1	
	Carbohydrate - Total g	47.4	
	Carbohydrate - Sugar g	47.4	
	Sodium - mg	269	
Not Applicable			
Soy			
Soy Products			
Sulphites			
Typical Analysis:	Total Plate Count<	10000 cfu / g	
	Yeast & Moulds	< 100 cfu / g	
	Coliforms	< 100 cfu / g	
General:	All ingredients and GMO or other ingredients statement for this product comply with the Malaysian Food Regulations and are subject to change. Customer exporting this product or finished items made from this product, should check the regulations of the importing country. The consumer product nutritional health claim may only be used if the advised recipe and process have been applied. This advice is given to the best of our knowledge. BAKELS (MALAYSIA) SDN BHD shall not be liable for any direct or indirect damages arising from using the claim. Product manufactured on plant that handles cereal containing gluten, soy, milk, egg, nut and seed products		