

Product Specification

Saturday, 20 April 2024

Bread Mixes, Improver - Emulsifiers & Softener

05/2013

Product Name:	MONOFRESH		
Product Code:	2187		
Description:	Emulsifier/Enzyme blend in powder form for use in yeast leavened goods.		
Function:	To enhance moistness and prolong keeping properties.		
Usage:	Used in yeast goods at 0.5-1.0% on total flour weight.		
Ingredient Listing:	Soy Flour, Mineral Salt (E170), Permitted Emulsifier (E471), Enzyme.		
Packaging:	Bag 12.5 kg.		
Shelf Life & Storage:	Keep well in clean, cool (18 ± 2°C), dry conditions in its original packaging away from contamination and pests for at least 12 months		
Nutrition Information (per 100g):	Energy - kJ	1330	
	Energy - kCal	317	
	Protein- g	32.1	
	Fat - Total g	23.9	
	Fat - Saturated g	12	
	Carbohydrate - Total g	24.6	
	Carbohydrate - Sugar g	0	
	Dietary Fibre- g	2	
	Sodium - mg	11	
	Wheat		
	Wheat Products		
	Soy		
	Soy Products		
Typical Analysis:	Total Plate Count< 1,000,000 cfu / g		
	Yeast & Moulds	< 1000 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		