



BACOM

OVERVIEW

Bacom is a paste emulsion, suitable for all yeast-raised bakery goods.

BENEFITS INCLUDE:

- Delivers excellent immediate crumb softness and texture.
- In paste form for ease of use.
- Versatile – adjust usage depending on specific requirements.

See also [Super Bacom](#).

USAGE

0.5-1.0% on flour weight for bread.

1-2% on flour weight for buns.

INGREDIENTS

Water, Emulsifiers(E471, E472e), Acidity Regulator (E260, E525)

PACKAGING

Code	Size	Type	Palletisation
218250	12.5 KG	Lined carton	72

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	949.00
Energy (Kcal)	231.00
Fat (g)	25.66
Fat (of which saturates)(g)	24.27
Carbohydrate (g)	0.00
Carbohydrate (of which sugars)(g)	0.00
Protein (g)	0.00
Fibre (g)	0.00
Salt (g)	0.00

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

270 days



TYPE

Paste



CATEGORY

Bread, Roll & Morning Goods,
Crumb Softeners



INGREDIENT FEATURES

Vegan, Vegetarian



FINISHED PRODUCT

Hamburger Bun, Hot Cross
Bun, Soft Roll, Speciality Bun,
Tin Bread



BRANDS

Bacom