



## MONOFRESH SUPER

### OVERVIEW

Monofresh Super is a powerful clean label crumb softener for bread, rolls and all fermented goods.

#### BENEFITS INCLUDE:

- Contains soya flour for improved crumb whiteness.

Can be used in conjunction with bread fats and improvers where extra crumb softness and whiteness are required.

### USAGE

0.5% on flour weight for economy.

1% on flour weight for maximum freshness.

### INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Soya Flour, Rapeseed Oil

## PACKAGING

Code	Size	Type	Palletisation
218650	12.5 KG	Bag	80

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,158.00
Energy (Kcal)	275.00
Fat (g)	5.44
Fat (of which saturates)(g)	0.90
Carbohydrate (g)	42.84
Carbohydrate (of which sugars)(g)	1.90
Protein (g)	11.82
Fibre (g)	3.48
Salt (g)	0.01

## 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

360 days



### TYPE

Powder



### ALLERGENS

Wheat, Soya



### 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

Monofresh