



RICH FRUIT LOAF CONC. NS SG

OVERVIEW

A paste concentrate for the production of fruit breads containing a blend of vegetable oils, emulsifiers and enzymes. Addition rate of 18% on flour weight provides moist, short eating fruit breads with excellent volume and shelf life.

INGREDIENTS

Sugar, Rapeseed Oil, Palm Oil, Palm Stearin, Salt, Emulsifier (E471), Emulsifiers (E472e, E481), Soya Flour, Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Flour Treatment Agent (E300)

PACKAGING

Code	Size	Type	Palletisation
176700	12.5 KG	Lined carton	72

NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	624.00
Energy (kJ)	2,623.00
Fat (g)	54.84
Fat (of which saturates)(g)	20.58
Carbohydrate (g)	31.28
Carbohydrate (of which sugars)(g)	28.39
Protein (g)	3.02
Fibre (g)	0.68
Salt (g)	8.23

METHOD

Group 1	
Ingredient	KG
Flour	16.000
Yeast	0.800
Rich Fruit Loaf Concentrate	2.880
Egg	1.135
Water	8.864
Sultanas	28.000
Cherries	1.750
Mixed peel	1.750
Total Weight:	61.179

DESCRIPTION

Soak fruit in hot water for 15 minutes. Allow to drain for 15 minutes. Mix all other ingredients for 3 minutes on slow speed, 7 minutes on fast speed (spiral) at a dough temperature of 27C. Add soaked fruit and mix to clear. Proof for 50-60 minutes and bake at 230C



STORAGE

Cool and dry conditions



SHELF LIFE

360 days



TYPE

Lined carton



ALLERGENS

Soya, Wheat



CATEGORY

Bread, Roll & Morning Goods



INGREDIENT FEATURES

Vegetarian



FINISHED PRODUCT

Rich Fruit Loaf