



ROBUS 5%

OVERVIEW

Robus 5% SG is a complete paste concentrate for the production of soft enriched rolls, hamburger baps and hot dog rolls providing improved softness, good shelf life, excellent volume and economy in use. It is used at a level of 5% on flour weight.

USAGE

A powdered concentrate for soft rolls

INGREDIENTS

Salt, Emulsifier (E 471), Wheat Flour, Rapeseed Oil, Flour Treatment Agent Ascorbic Acid, Enzyme (Wheat), Dextrose

PACKAGING

Code	Size	Type	Palletisation
12.5kg net in food grade polythene bag	12.5 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	1,411.00
Fat (g)	13.15
Fat (of which saturates)(g)	8.03
Carbohydrate (g)	53.19
Carbohydrate (of which sugars)(g)	44.39
Protein	1.07
Fibre	0.53
Salt	26.39

DESCRIPTION

Scale rolls as required, mould and rest for 4-5 minutes. Dough Temperature: 27°C (80°F) approx. Proof: Approximately 45 - 50 minutes at 37°C, 78%RH Baking Temperature: 225°C for 13 minutes



STORAGE

Cold and dry conditions (15-20C)



SHELF LIFE

270 days



TYPE

Powder



ALLERGENS

Wheat



CATEGORY

Bread, Roll & Morning Goods



FINISHED PRODUCT

Soft Roll