



# SUPER MONOBAC

## OVERVIEW

Combining the benefits of [Super Bacom](#) and [Monofresh Super](#) in a concentrated form.

### BENEFITS INCLUDE:

- Increased immediate softness in bread and rolls.
- Improved keeping qualities during subsequent storage.

Crumb softness and extended fresh keeping are important features in good quality bread and this can be achieved for very little cost with the addition of Super Monobac.

## USAGE

0.25-0.5% on flour weight for all bread, roll and morning goods.

## INGREDIENTS

Rapeseed Oil, -, Enzyme (Wheat)

## PACKAGING

Code	Size	Type	Palletisation
218505	12 KG	Bag in box	72

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	3,690.00
Energy (Kcal)	898.00
Fat (g)	99.57
Fat (of which saturates)(g)	8.71
Carbohydrate (g)	0.36
Carbohydrate (of which sugars)(g)	0.36
Protein (g)	0.01
Fibre (g)	0.00
Salt (g)	0.02

## 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

180 days



### TYPE

Liquid



### ALLERGENS

Wheat



### 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, Monobac, Monofresh