



SUPER SUPERTEX UNIVERSAL

OVERVIEW

General purpose powdered improver formulated for the production of bread, rolls and morning goods including wholemeal.

Low usage rate of 0.5 to 1.0% on flour weight.

USAGE

0.5-1% on Flour Weight

INGREDIENTS

Soya Flour, Emulsifier (E472e), Flour Treatment Agent (E300), Enzyme (Wheat)

PACKAGING

Code	Size	Type	Palletisation
194645	20 KG	Bag	40

NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	481.00
Energy (kJ)	1,998.00
Fat (g)	33.82
Fat (of which saturates)(g)	18.49
Carbohydrate (g)	11.61
Carbohydrate (of which sugars)(g)	6.45
Protein (g)	29.51
Fibre (g)	6.06
Salt (g)	0.05

METHOD

Group Recipe for Crusty Rolls & Vienna Bread

Ingredient	KG
Flour	32.000
Salt	0.580
Yeast	1.000
Super Supertex Universal	0.320
Water	17.500
Total Weight: 51.400	

DESCRIPTION

Approximate Mixing Times Hi Speed: 3 minutes Spiral: 2 minutes slow 6-8 minutes fast Process: No time dough Dough Temp: 27C (80F) approx. Proof: 50-55 minutes approx. Baking Temp: 248C (480F) Note: The level of water in the recipe may vary according to the bakers flour used. Yeast levels may vary according to bakery conditions and also will have to be adjusted if using liquid yeast.



STORAGE

Cool and dry conditions



SHELF LIFE

270 days



TYPE

Bag



ALLERGENS

Soya, Wheat



CATEGORY

Bread, Roll & Morning Goods, Bread & Roll Improvers



INGREDIENT FEATURES

Vegan, Vegetarian



FINISHED PRODUCT

Bread