



SUPERTEX UNIVERSAL M

OVERVIEW

General purpose Bread Improver in powdered form. Formulated for the production of bread, rolls and morning goods including wholemeal.

Containing a balanced blend of emulsifiers, soya flour, oxidants and enzymes.

Benefits:

- Suitable for all types of mixers
- No-time dough method
- Provides tolerance, volume and white crumb colour

USAGE

1% on Flour weight

INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Soya Flour, Emulsifier (E472e), Flour Treatment Agent: (E300)

PACKAGING

Code	Size	Type	Palletisation
194660	25 KG	Bag	40

NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	369.00
Energy (kJ)	1,541.00
Fat (g)	18.74
Fat (of which saturates)(g)	14.45
Carbohydrate (g)	36.48
Carbohydrate (of which sugars)(g)	1.81
Protein (g)	11.09
Fibre (g)	4.85
Salt (g)	0.01

METHOD

Group Standard Pan Bread

Ingredient	KG
Bakers flour	32.000
Salt	0.560
Yeast	1.200
Masterfat	0.220
Supertex Universal M	0.320
Water	19.840
Total Weight: 54.140	

DESCRIPTION

Approximate Mixing Times: Spiral: 3 minutes slow, 7 minutes fast High Speed: 3 minutes Process: Dough Temperature: 27C (80F) approx. Proof: Approximately 50 -55 minutes Baking Temperature: 240C (460F) 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

365 days



TYPE

Bag



ALLERGENS

Wheat, Soya



CATEGORY

Bread, Roll & Morning Goods, Bread &
Roll Improvers



INGREDIENT FEATURES

Vegan, Vegetarian



FINISHED PRODUCT

Bread