



## VERITEX SG

### OVERVIEW

Cost effective general purpose bread improver for the production of bread, rolls and morning goods. Benefits from low usage but maintaining volume, crumb strength, stability and handling.

### USAGE

1% on flour weight

### INGREDIENTS

Soya Flour, Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Emulsifier (E472e ), Emulsifiers (E481, Flour Treatment Agent (E300 )

### PACKAGING

Code	Size	Type	Palletisation
194670	20 KG	Bag	40

## NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	423.00
Energy (kJ)	1,760.00
Fat (g)	28.00
Fat (of which saturates)(g)	20.03
Carbohydrate (g)	22.73
Carbohydrate (of which sugars)(g)	3.25
Protein (g)	16.48
Fibre (g)	7.21
Salt (g)	0.01

## METHOD

Group Standard Pan Bread

Ingredient	KG
Flour	32.000
Salt	0.560
Yeast	1.200
Masterfat	0.220
Veritex MB	0.320
Water	19.840
<b>Total Weight: 54.140</b>	

## DESCRIPTION

Approximate Mixing Times; Hi Speed: 3 minutes Spiral: 2 minutes slow, 7 minutes fast Process: Dough Temp: 27C (80F) approx. Proof: 50-55 minutes approx. Baking Temp: 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

Soya, Wheat



### CATEGORY

Bread, Roll & Morning Goods, Bread & Roll Improvers



### INGREDIENT FEATURES

Vegan, Vegetarian



### FINISHED PRODUCT

Bread