

# BACOM A100

## OVERVIEW

As an anti staling agent but has a beneficial effect also on texture and crumb colour

## USAGE

1%-2% on flour

## INGREDIENTS

Water, Emulsifiers (E471, E472(E), E322), Hydrogenated Vegetable Fats, Permitted Preservatives (E260, E263)

## PACKAGING

Code	Size	Type	Palletisation
2180/2185	20 KG	Carton	
2180/2185	20 KG	Pail	
2180/2185	5 KG	Pail	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,120.00
Energy (Kcal)	267.00
Protein (g)	0.00
Fat (g)	30.70
Fat (of which saturates)(g)	30.10
Carbohydrate (<g)	0.10
Carbohydrate (of which sugars)(g)	0.00
Sodium (mg)	0.00

## METHOD

### Group 1

Ingredient	KG
Pau Flour	25.000
Chilled Water	10.000
Sugar	4.500
HERCULES BAKING POWDER (DOUBLE ACTING)	0.250
LECITEM PUMPABLE-S	0.250
BAKELS INSTANT ACTIVE DRIED YEAST	0.250

**Total Weight:** 40.250

### Group 2

Ingredient	KG
SLICEX	0.500
BACOM A100	0.125

**Total Weight:** 0.625

## DESCRIPTION

1. Place Group 1 ingredients in mixing for 8 minutes, add Group 2 and develop into a well develop dough. 2. Allow dough to rest for 40-60 minutes, scale dough into 60 g each. 3. Steam for approximate 10-15 minutes.



### STORAGE

Cool and dry conditions 30 ±  
5°C



### SHELF LIFE

365 days



### TYPE

Carton, Pail



### ALLERGENS

Soy, Soy Products



### CATEGORY

Breads, Rolls & Pastry, Emulsifiers & Softener