

# BAKELS MARGARINE SPECIAL

## OVERVIEW

Used in preparation of all types of cakes, biscuit, and bread. Suitable for cooking and spread on bread as well.

## INGREDIENTS

Vegetable Fats & Oils (Palm Based), Vegetable Fats (Palm Based) (Hydrogenated), Vegetable Oils (Palm Based), Water, Salt, Permitted Emulsifier (E475), Permitted Emulsifier (E471), Lactose, Permitted Flavouring, Acidity Regulator (E330), Antioxidants (E320, E321), Natural Identical Colouring (E160(a))

## PACKAGING

Code	Size	Type	Palletisation
1527	4.8 KG	Per Pail	
1527	2 x 4.8 KG	Pails Per Carton	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	3,040.00
Energy (Kcal)	725.00
Protein (g)	0.00
Fat (g)	81.70
Fat (of which saturates)(g)	52.00
Carbohydrate (g)	0.20
Carbohydrate (of which sugars)(g)	0.20
Sodium (mg)	775.00

## METHOD

Group 1	
Ingredient	KG
BAKELS INSTANT ACTIVE DRIED YEAST	0.030
Water	0.700
Bread Flour	1.000
BAKELS BUTTERSCOTCH BREAD CONCENTRATE	1.000
<b>Total Weight:</b>	<b>2.730</b>
Group 2	
Ingredient	KG
BAKELS MARGARINE SPECIAL	0.250
<b>Total Weight:</b>	<b>0.250</b>

## DESCRIPTION

1. Mix Group 1 for 3 minutes slow and 6 minutes fast. 2. Add in group 2 and mix for further 5 minutes fast or until the dough is well developed. 3. Allow dough to rest for 5 minutes. 4. Scales and mould 380gms of dough weight and rounding. 5. Allow to rest for 5 minutes. 6. Then mould the dough into desired shapes. 7. Prove the dough at 37°C and humidity 75 for around 1 hour. 8. Bake the dough.



### STORAGE

Cool and dry conditions 18 ±  
2°C



### SHELF LIFE

365 days



### TYPE

Carton, Pail



### ALLERGENS

Milk, Milk Products



### CATEGORY

Cakes, Muffins & Sponge Products, Margarine



### BRANDS

Bakels