



FINO BUN MIX

OVERVIEW

For the convenient production of high quality sweet yeast goods such as buns

USAGE

Refer to recipe

INGREDIENTS

Wheat Flour, Sugar, Vegetable Fats & Oils, Salt, Emulsifiers (E481, E471), Soy Flour, Dextrose, Mineral Salt (E170), Permitted Preservative (E282), Permitted Flavouring, Flour Improver (E300), Enzyme

PACKAGING

Code	Size	Type	Palletisation
3704	16 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	360.00
Energy (kJ)	1,510.00
Protein (g)	9.70
Fat (g)	7.50
Fat (of which saturates)(g)	3.40
Carbohydrate (g)	70.80
Carbohydrate (of which sugars)(g)	15.90
Sodium (mg)	306.00

METHOD

Group 1	
Ingredient	KG
FINO BUN MIX	1.000
Eggs	0.090
BAKELS INSTANT ACTIVE DRIED YEAST	0.016
Water (variable)	0.340
Total Weight: 1.446	

DESCRIPTION

1. No time dough. (Hobart Mixer : 2 minutes on 1st speed, 12 minutes on 2nd speed, Spiral Mixer : 13-14 minutes) 2. Dough Temperature required: 31°C. 3. Develop thoroughly. 4. Allow recovering or resting for 5-10 minutes. 5. Scale and mould as desired (50g) 6. Prove and bake at 180±5°C for 15 minutes. 7. (Prover temperature 40°C)



STORAGE

Cool and dry conditions 18 ± 2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Wheat, Wheat Products, Milk, Milk Products, Soy, Soy Products



CATEGORY

Bread Mixes, Breads, Rolls & Pastry



FINISHED PRODUCT

Soft Bun



BRANDS

Fino