

LECINTA INSTANT NOBRO

OVERVIEW

All purpose emulsifier, softener, flour improver specifically designed to suit the no time dough baking process. Gives added volume and crumb softness. The improvers incorporated in the product ensure optimum maturity giving exceptional tolerance and gas retention.

USAGE

1.5% on total flour weight.

INGREDIENTS

Mineral Salt (E170), Sugar, Flour Improver (E300), Enzyme

PACKAGING

| Code | Size | Type | Palletisation |
|------|-------|------|---------------|
| 1930 | 20 KG | Bag | |

NUTRITIONAL INFORMATION

| Type | Value |
|-----------------------------------|-------|
| Energy (kJ) | 97.00 |
| Protein (<g) | 0.10 |
| Fat (<g) | 0.10 |
| Fat (of which saturates)(<g) | 0.10 |
| Carbohydrate (g) | 6.70 |
| Carbohydrate (of which sugars)(g) | 5.50 |
| Sodium (mg) | 6.00 |

METHOD

| | |
|--|---------------|
| Group 1 | |
| Ingredient | KG |
| Pau Flour | 25.000 |
| Chilled Water | 9.500 |
| Sugar | 4.500 |
| HERCULES BAKING POWDER (DOUBLE ACTING) | 0.250 |
| LECINTA INSTANT NOBRO | 0.250 |
| BAKELS INSTANT ACTIVE DRIED YEAST | 0.250 |
| Total Weight: | 39.750 |
| Group 2 | |
| Ingredient | KG |
| SLICEX | 1.000 |
| BACOM A100 | 0.125 |
| Total Weight: | 1.125 |

DESCRIPTION

1. Place Group 1 ingredients in mixing for 8 minutes, add group 2 and develop into a well developed dough. 2. Allow dough to rest for 40-60 minutes, scale dough into 60g each. 3. Steam for approximate 10-5 minutes.



STORAGE

Cool and dry conditions 18 ±
2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Wheat, Wheat Products



CATEGORY

Bread Improvers, Breads, Rolls & Pastry