

QUANTUM UNIVERSAL

OVERVIEW

Clean label , high quality bread improver suitable for bread & bun.

USAGE

1% on flour weight

INGREDIENTS

Starch, Soy Flour, Enzyme, Flour Improver (E300)

PACKAGING

Code	Size	Type	Palletisation
1914	10 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,470.00
Energy (Kcal)	352.00
Protein (g)	14.00
Fat (g)	6.00
Fat (of which saturates)(g)	0.90
Carbohydrate (g)	74.50
Carbohydrate (of which sugars)(<g)	0.10
Sodium (mg)	14.00

METHOD

Group 1	
Ingredient	KG
QUANTUM UNIVERSAL	0.020
Bread Flour	2.000
BAKELS INSTANT ACTIVE DRIED YEAST	0.020
Salt	0.036
Sugar	0.080
Water	1.240
Total Weight: 3.396	
Group 2	
Ingredient	KG
BAKELS CREMFAT	0.080
Total Weight: 0.080	

DESCRIPTION

1. Place Group 1 into mixing bowl and mix for 8 minutes. 2. Add in Group 2 and mix for further 4 minutes or until the dough is well developed. 3. Dough temperature required is 30-31°C. 4. Allow dough to rest for 5 minutes. 5. Scale 350gm of dough (for open top) and 450 gm of dough (for sandwich), mould into desired shape and rest for further 5 minutes. 6. Prove to the height. 7. Bake at 220 °C for approximately 25 minutes



STORAGE

Cool and dry conditions 18 ±
2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Wheat, Wheat Products, Soy,
Soy Products, Sulphites



CATEGORY

Bread Improvers, Breads, Rolls & Pastry