



Infanta Foods

Your partner in Africa

Maxigro Crispy Roll 6% Premix Paste

Bread premix in paste form for the production of crispy doughs .

- A perfectly balanced special bread premix for crispy type of wheat doughs in
 - A wide range of crispy bread applications
- For optimising the dough handling
 - In mechanical dough processing
 - In manual dough processing
 - Achieving high fermentation tolerance
 - For different dough processing methods and dough temperatures

Dosage: 6% on flour weight



Ingredients: Sugar, Salt, Wheat Gluten, Soya Flour, Vegetable Fats (Trans-Fats free), Sodium Stearoyl Lactylate (E481), Guar Gum Flour (E412), Mono and Diacetyltartaric Acid Esters of Mono-and Diglycerides of Fatty Acids (E472e), Enzymes, Ascorbic Acid (E300).

Allergens: Soya, Wheat Gluten

Packaging: 25kg Cartons with inner liner

Storage: Store in a cool dry place

Recipe

Cake Flour	50	kg
Maxigro Crispy Roll 6%	3	kg
Yeast (Fresh)	1.5	kg
Water	±29	litres

Method

Place all ingredients into mixing bowl

Mixing time depends on type of mixer used

Dough temperature 28° - 30° C

Floor time 5 – 15 minutes

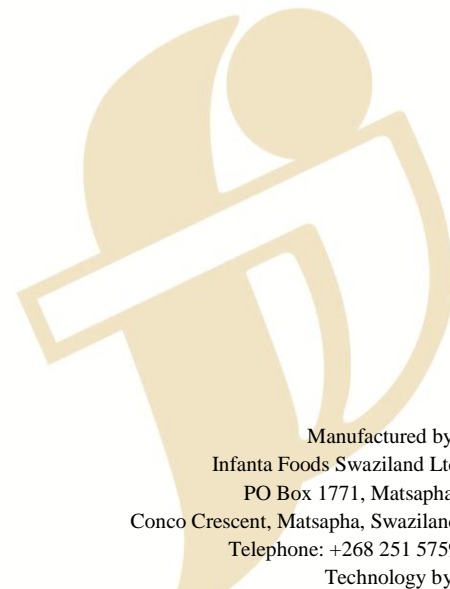
Scale as required

First proof ±10 minutes

Mould as required

Final proof ± 50 minutes

Bake at 250°C with steam



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Technology by:
Cognis (Formerly Chemische Fabrik Grunau), Germany