



**Infanta Foods**

Your partner in Africa

## Maxigro MXT 3.5% Crispy Premix Powder

*Bread premix in powder form with low salt content.*

- A perfectly balanced special bread premix for the production of crispy doughs of the type used for the production of Mozambique pão and other Portuguese type of breads and rolls
  - 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:** 3.5% on flour weight

**Ingredients:** Salt, Sugar, Wheat Gluten, Soya Flour, 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 Poly Propylene bags with inner liner

**Storage:** Store in a cool dry place

### Recipe:

Cake Flour	10	kg
<b>Maxigro MXT 3.5% Crispy Premix Powder</b>	350	grams
Yeast (Fresh)	300	grams
Water	±6	litres

### Method

For traditional Mozambique pão mix by hand (traditional) or machine. Divide in dough pieces (200-300grams).

Round and mould length wise.

Let it rest covered with a plastic sheet or allow to proof in a humid environment.

Make a deep cut on the side of the risen dough piece prior to baking.

Bake at 230°C (with steam)

Best results are obtained in traditional wood fired ovens.

**ENQUIRE FOR DEMONSTRATION**



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