



Infanta Foods

Your partner in Africa

Maxigro Standard Bread 4.5% Premix

Bread premix in paste form for the production of pan loaves.

- A perfectly balanced bread premix for pan loaf type of wheat dough
- For optimising the dough handling
 - In mechanical dough processing
 - In manual dough processing
 - Achieving high fermentation tolerance
 - For specific dough processing methods and dough temperatures



Dosage: 4.5% on flour weight

Ingredients: Salt, Sugar, Vegetable Fats (Trans-Fats free), Soya Flour, Sodium Stearoyl Lactylate (E481), Mono-and Diglycerides of Fatty Acids (E471), Calcium Propionate (E282), Sodium di-acetate (E262), Enzymes, Guar Gum Flour (E412), Ascorbic Acid (E300).

Allergens: Soya

Packaging: 25kg Cartons with inner liner

Storage: Store in a cool dry place

Recipe

Bread Flour	50	kg
Maxigro Standard 4.5% Paste	2.250	kg
Yeast (Fresh)	1	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 (steam)

Manufactured by:
Infanta Foods Swaziland Ltd
PO Box 1771, Matsapha,
Conco Crescent, Matsapha, Swaziland
Telephone: +268 251 5759
Technology by:
Cognis (Formerly Chemische Fabrik Grunau), Germany