



**Infanta Foods**

Your partner in Africa

## Maxigro Standard Bread 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:** 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), Mono and Diacetyltartaric Acid Esters of Mono-and Diglycerides of Fatty Acids (E472e), Guar Gum Flour (E412), Enzymes, Ascorbic Acid (E300).

**Allergens:** Soya

**Packaging:** 25kg Cartons with inner liner

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

### Recipe

Bread Flour	50	kg
<b>Maxigro Standard 5% Paste</b>	2.500	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)



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