



Infanta Foods
Your partner in Africa

Maxigro Sweet Dough 20% Premix

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

- A perfectly balanced bread premix for the production of sweet doughs such as Chelsea Buns, Hot Cross Buns, Rock Buns and other sweet dough varieties.
- 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: 20% on flour weight

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

Allergens: Soya

Packaging: 25kg Cartons with inner liner

Storage: Store in a cool dry place

Recipe

Cake Flour	10	kg
Maxigro Sweet Dough 20% Paste	2	kg
Yeast (Fresh)	600	grams
Water	±5.8	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

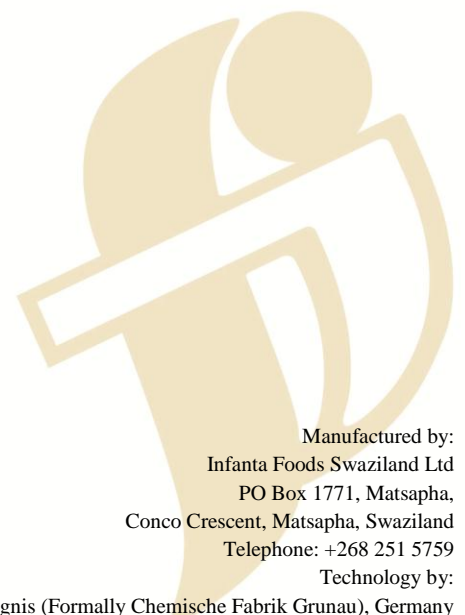
Scale as required

First proof ±10 minutes

Mould as required

Final proof ± 30 minutes

Bake at 250°C (no 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