



Infanta Foods
Your partner in Africa

Maxigro Soft Roll 15% Premix

Bread premix in paste form for the production of soft rolls.

- A perfectly balanced bread premix for the production of soft rolls of the type hamburger and hotdog rolls.
- 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: 15% on flour weight

Ingredients: Sugar, Vegetable Fats (Trans-Fats free), Salt, Soya Flour, Sodium Stearoyl Lactylate (E481), Wheat Gluten, 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	10	kg
Maxigro Soft Roll 15% Paste	1.5	kg
Yeast (Fresh)	500	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

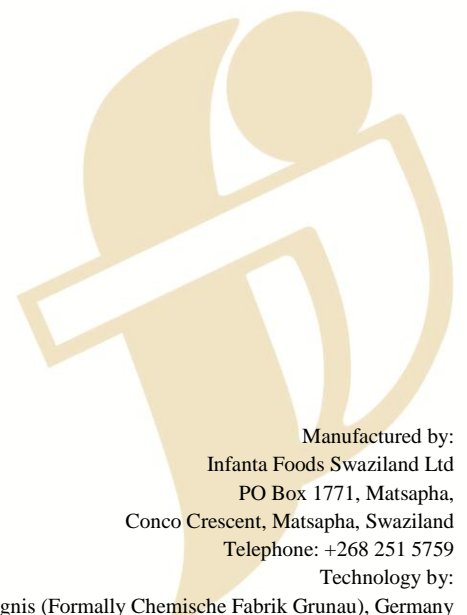
Scale as required

First proof ±10 minutes

Mould as required

Final proof ± 30 minutes

Bake at 250°C (no steam)



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