



BAKESOFT PF

OVERVIEW

Bakesoft PF is a palm-free bread emulsifier in paste form that promotes softness and makes the dough elastic-like and easy to work with. The crumb becomes elastic, and the emulsifier helps the bread keep its softness and moisture which stops the dough from drying out. It also produces a less sticky mixture when used with gluten-free doughs.

Suitable for use in all kinds of yeast-raised doughs, such as white bread, hotdog & hamburger buns, brioches, croissants and sweet doughs. It can also be used for rusks, hard bread and cookies, which become more tender.

Aromatic

USAGE

1,5-2 % on flour weight.

INGREDIENTS

water, E471, E260, E262, E472e, E330, E270, ethanol, Carriers: water, ethanol, Processing aids: E260, E262, E330, E270

PACKAGING

Code	Size	Type	Palletisation
223318	18 kg	Pail	
223319	28 kg	Pail	
223316	9 kg	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	950.00
Energy (kcal)	230.00
Fat (g)	25.00
of which saturated (g)	25.00
Carbohydrate (g)	<0.5
of which saccharides (g)	<0.5
Protein (g)	<0.5
Sodium (g)	<0.5
corresponds to approx (g salt)	0.61



STORAGE

Dry and cool conditions 10-18 °C



SHELF LIFE

365 days



TYPE

Paste



CATEGORY

Bread Improvers



INGREDIENT FEATURES

Palm-free



FINISHED PRODUCT

Baguette, Biscuit, Brioche,
Cookies, Crisp bread,
Croissant, Danish pastry,
Hamburger bun / sausage roll
, Rusk, White bread



BRANDS

Aromatic



FUNCTION

Batter tolerance, Elasticity, Softness