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# **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.

**Áromatic** 

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



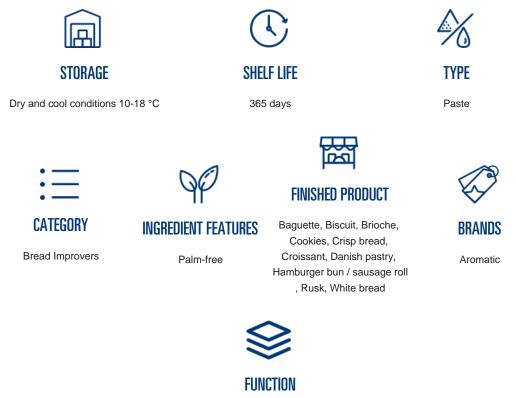
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#### PACKAGING

<b>Code</b> 223318	<b>Size</b> 18 kg	<b>Type</b> Pail	Palletisation
223319	28 kg	Pail	
223316	9 kg	Pail	

#### **NUTRITIONAL INFORMATION**

Туре	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



Batter tolerance, Elasticity, Softness