



BAKELS

PRODUCT FACTS & DATA SHEET

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NAME: MASTERBAKE BACOM A100 FIRM			
An off-white hydrate paste. Pure emulsifier in hydrate form Greatly increases keeping quality of breads and yeast goods.			
PRODUCT PACK: 15 kg carton	PRODUCT CODE: 218201	PRODUCT LINE No: 1000	BAR CODE No.: 931368900431-5
PRODUCT FEATURES & CUSTOMER BENEFITS:			
<ul style="list-style-type: none"> • excellent shelf life of the finished goods • good crumb, texture & eating quality • easily disperses through the dough 		<ul style="list-style-type: none"> • Usage rates: • Bread (most types): 0.75% – 1.5% • Bun goods: 1.0% – 2.0% 	
INGREDIENT LISTING: Water, emulsifiers (322 soy, 471), food acids (260, 262).		ALLERGENS: soy	
GMO STATUS: Non-GMO	HALAL STATUS: Halal approved	STORAGE CONDITIONS & SHELF LIFE: Below 25°C, dark & dry conditions. Best before 12 months from date of manufacture.	

All ingredients and GMO or other ingredient statements for this product comply with Australian food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.

Product Information

There are a number of emulsifiers permitted for use in bread-making in Australia and in most overseas countries. Some of these emulsifiers have the main effect of providing greater baked volume with some fresh-keeping advantages, whilst others do not assist so much with volume but improve the shelf-life of bread and bun goods.

The volume-promoting emulsifiers act principally on the protein components of the flour, rendering it more extensible which provides doughs with improved machinability and greater tolerance. The crumb-softening emulsifiers are not so concerned with the protein but act on the amylose (starch) and greatly reduce starch retrogradation or, more simply, reduce the rate at which bread stales.

The most effective emulsifiers in the crumb-softening group are the distilled mono-glycerides (DMGs). DMGs may be used in powder form, mixed with fat or as a paste. The paste is normally referred to as a hydrate and is basically a mixture of DMG and water. The hydrate has the advantage of dispersing rapidly through the dough and is more readily available to carry out its function with the starch.

The Bakels Group of Companies has many years of experience with hydrated DMGs and market under the trade-name **MASTERBAKE BACOM A100 FIRM**. **MASTERBAKE BACOM A100 FIRM** noticeably improves the shelf life of bread and bun goods. Even though it contributes little to baked volume, **MASTERBAKE BACOM A100 FIRM** very definitely improves texture and eating qualities and produces bread with a silky soft crumb.

Whilst **MASTERBAKE BACOM A100 FIRM** does not contain fat, its action is such that it is possible to reduce the amount of compound shortening or bread fat used.

NUTRITIONAL ANALYSIS (per 100 gram of premix)

Energy	1150	kJ
Protein	0.01	g
Fats – Total	29.5	g
– Saturated	27.4	g
Carbohydrates		
– Total	0	g
– Sugars	0	g
Dietary Fibre	0	g
Moisture	70	g
Sodium	82	mg

MICROBIOLOGICAL ANALYSIS

Total Plate Count	<10,000	/g
Yeasts / Moulds	<500	/g
Coliforms	<10	/g