



BAKELS

PRODUCT FACTS & DATA SHEET

DATE OF ISSUE: 15/02/04



NAME: MONOFRESH			
Yellowish coloured powder. Powdered bread crumb softener for bread, rolls and buns. Usage rate 0.5% to 1.0%.			
PRODUCT PACK:	PRODUCT CODE:	PRODUCT LINE NO:	BAR CODE No.:
15 kg bag	218601	1400	9313689 00394-3
PRODUCT FEATURES & CUSTOMER BENEFITS:			
<ul style="list-style-type: none"> • excellent shelf life of the finished goods • soft crumb, texture and eating quality 		<ul style="list-style-type: none"> • easily disperses through the dough • low usage rate – 0.5% to 1.0% 	
INGREDIENT LISTING:		ALLERGENS: soy	
Soy flour, Mineral salts (170, 510), Emulsifier (471), Enzyme (1100).			
GMO STATUS:	HALAL STATUS:	STORAGE CONDITIONS & SHELF LIFE:	
Non-GMO	Halal approved	Below 25°C, dry & dark 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

Of all the emulsifiers available for use in the bread industry, distilled monoglycerides (DMGs) are well-established as the best for crumb softness in bread, rolls and buns.

MONOFRESH is a powdered product based on DMG with a high (above 95%) alpha monoester content which is recognised as the most effective DMG type on the market.

Crumb softness is an extremely important quality factor in bread and it can be achieved at relatively low cost by the inclusion of **MONOFRESH**. When used at the recommended rate of 10% on flour weight, an additional 1 to 2 days crumb softness is obtained.

MONOFRESH also contains “enzyme active soya flour”. This ingredient assists crumb whitening and softness and allows a higher bakery water absorption to be obtained. In this way the additional cost of **MONOFRESH** is offset by the increased bread yield.

MONOFRESH can be included in any recipe to supplement the role of bread fats and bread improvers where extra crumb softness and whiteness is required.

NUTRITIONAL ANALYSIS (per 100 gram of premix)

Energy	1300	kJ
Protein	18	g
Fats – Total	19.9	g
– Saturated	11.5	g
Carbohydrates		
– Total	12.3	g
– Sugars	0	g
Dietary Fibre	6.2	g
Moisture	3.7	g
Sodium	30	mg

MICROBIOLOGICAL ANALYSIS

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



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EXTENSION RECIPES

NAME:

MONOFRESH