



Product Specification

Thursday, 16 May 2024

Bread and Yeast Compounds - Fresh Keeping Agents and Bread Fats

07/23-B

Product Name:	MONOFRESH SUPERSOFT		
Product Code:	2190		
Description:	Emulsifier and enzyme blend in a powder form for use in yeast leavened goods.		
Function:	To enhance moistness and prolong keeping properties.		
Usage:	0.25% to 0.5% on flour weight		
Ingredient Listing:	Soya Flour, Wheat Flour, Emulsifiers (481, 471), Enzymes, Flour Improver (300), Folic Acid.		
Packaging:	2190-40 Plastic bag 10 kg.		
Shelf Life & Storage:	Cool, dry and dark conditions up to 12 months		
Nutrition Information (per 100g):	Energy - kj	1581	
	Protein g	30.5	
	Fat - Total g	23.5	
	Fat - Saturated g	11.3	
	Carbohydrate - Total g	31.4	
	Carbohydrate - Sugar g	0.1	
	Dietary Fibre g	0.6	
	Sodium mg	253	
	Gluten		
	Soy		
	Wheat		
GMO Status:	Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.		
General:	This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ food standards and regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country regulations. Product manufactured on plant that handles wheat, soy, milk, egg, tree nut and seed products.		