

Product Specification

Monday, 13 May 2024

Bread and Yeast Compounds - Emulsifiers and Improver Compounds

07/23-I

Product Name:	COMPOUND X		
Product Code:	1751		
Description:	A vegetable fat based emulsifier concentrate.		
Function:	Specially prepared concentrate containing emulsifiers for the manufacture of soft tender eating hamburger buns or soft rolls. Compound X is used with flour, salt, yeast, improver and water but no other raw materials are required. Compound X can also be used in conjunction with low levels of emulsifier products.		
Usage:	15-17.5% on flour weight (if no other emulsifiers or fats are used) 3.5% on flour weight (if used in conjunction with other emulsifier products.)		
Ingredient Listing:	Wheat Flour, Vegetable Oil, Sugar, Emulsifiers (472e, 471, 322- Soy)), Soya Flour, Free Flow Agent (170), Antioxidant (330), Folic Acid.		
Packaging:	1751-60 Polythene-lined carton 20 kg.		
Shelf Life & Storage:	Cool, dry and dark conditions up to 12 months		
Nutrition Information (per 100g):	Energy - kcal	505.9	
	Energy - kj	2114.7	
	Protein g	7	
	Fat - Total g	29.1	
	Fat - Saturated g	2.7	
	Carbohydrate - Total g	56.1	
	Carbohydrate - Sugar g	20.7	
	Dietary Fibre g	1.7	
	Sodium mg	1.7	
Soya Products			
Gluten			
Wheat			
Typical Analysis:			
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.		