

Product Specification

Saturday, 11 May 2024

Bread and Yeast Compounds - Fresh Keeping Agents and Bread Fats**05/18-E****Product Name:** MONOFRESH**Product Code:** 2186

Information: MONOFRESH is a new fresh keeping agent in powder form developed by Bakels Group Research scientists.

Based on distilled monoglycerides (DMGs), with a high monoester content in excess of 95%, MONOFRESH will contribute significantly to an improvement in the fresh-keeping of all types of bread.

In addition to the DMGs, MONOFRESH contains a cocktail of special enzymes which, besides fresh keeping properties, also enhances the softness and moistness of crumb. The improvement in crumb softness is noticeable on the day of baking and is very definitely evident on the second or third day.

MONOFRESH contains no fats, (animal or vegetable), sugars or dairy products.

The use of MONOFRESH does allow for a reduction in bread fat which today's health conscious public will appreciate.

The recommended usage rate for MONOFRESH is 0.5-1.0% on cereal, but this can be varied to suit the type of bread product.