

Product Specification

Monday, 2 August 2021

Bread and Yeast Compounds - Emulsifiers and Improver Compounds

03/20-H

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).																		
Packaging:	1751-60 Polythene-lined carton 20 kg.																		
Shelf Life & Storage:	Cool, dry and dark conditions up to 9 months																		
Nutrition Information (per 100g):	<table><tr><td>Energy - kcal</td><td>505.9</td></tr><tr><td>Energy - kj</td><td>2114.7</td></tr><tr><td>Protein g</td><td>7</td></tr><tr><td>Fat - Total g</td><td>29.1</td></tr><tr><td>Fat - Saturated g</td><td>2.7</td></tr><tr><td>Carbohydrate - Total g</td><td>56.1</td></tr><tr><td>Carbohydrate - Sugar g</td><td>20.7</td></tr><tr><td>Dietary Fibre g</td><td>1.7</td></tr><tr><td>Sodium mg</td><td>1.7</td></tr></table>	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
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Allergens:	Soya Products Gluten																		
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.																		