

Bun Premix

This mix produces a wide range of sweet yeast goods. Many items can be made from this premix including raisin bread, fruit loaves, buns, brioche, danish pastry and add to soft white premix to produce soft sweet hamburger buns, dinner and hot dog rolls. Our Bun Premix has wonderful softness, excellent volume and extended keeping qualities.

Ingredients

Unbleached Bakers Flour, Iodized Salt, Soya Flour, Dextrose, wheat Flour, Dough Conditioners (300) Enzyme (1100), Canola Oil, vitamin (Thiamine & Folate)

<i>Nutritional Information</i>		
<i>Serving size</i>	40g (1/3 cup)	
	<i>Average quantity per serving</i>	<i>Average quantity per 100g</i>
Energy	610kJ	1530kJ
Protein	4.3g	10.7g
Fat total	Less than 2.1g	5.1g
- saturated	Less than 1g	Less than 1g
Carbohydrate	26.60g	66.5g
- sugars	2.4g	5.9g
Sodium	250mg	620mg

Storage instructions

Store in a cool, dry place

Packaging

Provided in a white multiwall paper bag.

Code & Size

Flour10 12.5kg

Applications

Bun
Danish Pastry