



# BAKESOFT PF

## OVERVIEW

Bakesoft PF is a palm-free bread emulsifier in paste form that promotes softness and makes the dough elastic-like and easy to work with. The crumb becomes elastic, and the emulsifier helps the bread keep its softness and moisture which stops the dough from drying out. It also produces a less sticky mixture when used with gluten-free doughs.

Suitable for use in all kinds of yeast-raised doughs, such as white bread, hotdog & hamburger buns, brioches, croissants and sweet doughs. It can also be used for rusks, hard bread and cookies, which become more tender.

*Aromatic*

## USAGE

1,5-2 % on flour weight.

## INGREDIENTS

water, E471, E260, E262, E472e, E330, E270, ethanol, Carriers: water, ethanol, Processing aids: E260, E262, E330, E270

## PACKAGING

Code	Size	Type	Palletisation
223318	18 kg	Pail	
223319	28 kg	Pail	
223316	9 kg	Pail	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	950.00
Energy (kcal)	230.00
Fat (g)	25.00
of which saturated (g)	25.00
Carbohydrate (g)	<0.5
of which saccharides (g)	<0.5
Protein (g)	<0.5
Sodium (g)	<0.5
corresponds to approx (g salt)	0.61



### STORAGE

Dry and cool conditions 10-18 °C



### SHELF LIFE

365 days



### TYPE

Paste



### CATEGORY

Bread Improvers



### INGREDIENT FEATURES

Palm-free



### FINISHED PRODUCT

Baguette, Biscuit, Brioche, Cookies, Crisp bread, Croissant, Danish pastry, Hamburger bun / sausage roll, Rusk, White bread



### BRANDS

Aromatic



### FUNCTION

Batter tolerance, Elasticity, Softness