



COMPOUND X

OVERVIEW

A concentrate with higher levels of fat and sugar designed to be used for hamburger buns and sweet baked goods.

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.)

INGREDIENTS

Wheat Flour, -, Vegetable Oil, Sugar, Emulsifiers (472e, 471, 322-soy), Soya Flour, Free Flow Agent (170), Antioxidant (330)

PACKAGING

Code	Size	Type	Palletisation
1751-60		Polythene-lined carton	



STORAGE

Cool, dry and dark conditions
up to



SHELF LIFE

9 Months (270) days



TYPE

Fat



ALLERGENS

Soy, Gluten



CATEGORY

Bread & Yeast Compounds, Bread Premixes & Concentrates