



UNIVERSAL SOFTENER MB[^]

Dough conditioner that improves crumb structure with additional softness and freshness. Should be used in conjunction with an improver. 0.5% application rate.

[^]RSPO Certified to the Mass Balance Supply Chain Model.

INGREDIENTS

METHOD

1. Mixing time (spiral mixer)

2 minutes 1st speed, 7-9 minutes 2nd speed or until optimum dough development to achieve a finished dough temperature of 26-28°C.

2. Scaling

The weight of each dough piece will vary according to the product variation.

3. Intermediate proof

10 minutes.

4. Moulding

By hand or as per manufacturers recommended settings through machine.

5. Final proof

40-60 minutes.

6. Proofer settings

85% relative humidity, 38°C.



7. Baking

Bake time will vary depending on the scale/product weight (approx. 20-35 minutes).

8. Oven settings

210-230°C.

9. Steam

Recommended.