



BAKELS RELAX

OVERVIEW

Bakels Relax is a concentrated dough relaxer based on synthetic L-Cysteine.

BENEFITS INCLUDE:

- Providing a solution where poor extensibility is an issue – acting as a reducing agent on the gluten network.
- Bakels Relax allows for a softer dough, therefore means moulding can be carried out without pressure. Resulting in greater gas retention and a more open textured product.
- Scrap dough can be added back to fresh dough at a recommended level of approximately 2% of total dough weight to reduce wastage.

USAGE

0.5-1% on flour weight.

INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Flour Treatment Agent (E920)

PACKAGING

Code	Size	Type	Palletisation
255055	12.5kg	Bag	N/A

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,285.00
Energy (Kcal)	303.00
Fat (g)	1.11
Fat (of which saturates)(g)	0.32
Available Carbohydrate (g)	64.40
Carbohydrate (of which sugars)(g)	0.48
Protein (g)	7.24
Fibre (g)	3.18
Salt (g)	0.00

ADDITIONAL INFORMATION

Store in a dry and cool area (<25 °C), Protected from sunlight and/or odorous materials. The product is best used within 18 months. and up to 3 months when open and properly stored in the recommended conditions.

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

protected from sunlight and/or
odorous materials



SHELF LIFE

365 days



TYPE

Powder



ALLERGENS

Wheat



CATEGORY

Bread, Roll & Morning Goods, Dough
Relaxant, Pastry Relaxer



INGREDIENT FEATURES

Vegan suitable, Vegetarian



FINISHED PRODUCT

Baguette, Ciabatta, Crusty Roll, Pizza



FUNCTION

Relax dough