



MONOFRESH® SUPER

OVERVIEW

Monofresh® Super is a powerful clean label crumb softener for bread, rolls and all fermented goods.

BENEFITS INCLUDE:

• Contains soya flour for improved crumb whiteness.

Can be used in conjunction with bread fats and improvers where extra crumb softness and whiteness are required.

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USAGE

0.5-1% on flour weight for bread.

INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Soya Flour, Rapeseed Oil



PACKAGING

Code	Size	Type	Palletisation
218650	12.5kg	Bag	60

NUTRITIONAL INFORMATION

Туре	Value
Energy (kJ)	1,192.00
Energy (Kcal)	283.00
Fat (g)	5.83
Fat (of which saturates)(g)	1.01
Available Carbohydrate (g)	42.97
Carbohydrate (of which sugars)(g)	1.42
Protein (g)	12.28
Fibre (g)	4.57
Salt (g)	0.01

ADDITIONAL INFORMATION

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

Cool and dry conditions



SHELF LIFE

360 days



Powder



ALLERGENS

Wheat, Soya



CATEGORY



INGREDIENT FEATURES



FINISHED PRODUCT



BRANDS

Monofresh®

Crumb Softeners

Vegetarian

Hamburger Bun, Hot Cross Bread, Roll & Morning Goods, Clean Label, Vegan suitable, Bun, Soft Roll, Speciality Bun, Tin Bread



Improve softness (immediate)