



## VOLTEM®

### OVERVIEW

Voltem® is a non-hydrogenated emulsifier/softener for yeast raised doughs.

#### BENEFITS INCLUDE:

- Increased volume.
- Improved crumb texture/colour.
- Enhanced shelf life.
- Protein conditioning – Improves fermentation control. Therefore, making the dough silky soft, easy to handle and imparts greater tolerance.

When Voltem® is used in no time doughs, an improver should be added at the recommended usage rate, for which we recommend [Lecitem® 2000](#).

### USAGE

Refer to recipe.

### INGREDIENTS

Sugar, Rapeseed Oil, Palm Stearin, Emulsifier (E472e), Dextrose, Water

## PACKAGING

Code	Size	Type	Palletisation
171400	12.5kg	Lined carton	30

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,574.00
Energy (Kcal)	620.00
Fat (g)	50.34
Fat (of which saturates)(g)	25.92
Available Carbohydrate (g)	41.87
Carbohydrate (of which sugars)(g)	41.83
Protein (g)	0.00
Fibre (g)	0.03
Salt (g)	0.00

## 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

270 days



### TYPE

Paste



### CATEGORY

Bread, Roll & Morning Goods,  
Fats for Fermented Goods



### INGREDIENT FEATURES

Vegan suitable, Vegetarian



### FINISHED PRODUCT

Crusty Bread, Crusty Roll,  
Doughnut, Hot Cross Bun,  
Soft Roll, Speciality Bun,  
Wholemeal



### BRANDS

Voltem®



### FUNCTION

Improve colour, Improve softness (over-life), Improve texture, Improve volume