



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. 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. The weight of each dough piece will vary according to the product variation.
3. 10 minutes.
4. By hand or as per manufacturers recommended settings through machine.
5. 40-60 minutes.
6. 85% relative humidity, 38°C.
7. Bake time will vary depending on the scale/product weight (approx. 20-35 minutes).
8. 210-230°C.
9. Recommended.