



Calcium Propionate

CP01-RM

25kg

Food legislation service

A comprehensive food labelling advice service is available including product ingredient declarations, nutritional data, HACCPs and other technical information.

Bakery and technical support

AB MAURI offers unrivalled bakery and technical support that includes product demonstrations on your own bakery equipment and a technical team that can help you and advice about any baking or production problem. It s free of charge and all part of the AB MAURI s customer service.

Food safety policy

AB MAURI ensures that all its products are produced to the highest standards recognized by SABS in South Africa. All processes are designed to meet HACCP standards, as well as Good Manufacturing Practice .

Positive quality assurance

AB MAURI products are subjected to rigorous quality control systems including chemical analysis and test baking. Products are not delivered until they have been positively released by our Quality Control Department.



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PRODUCT DESCRIPTION

Fine white powder, odourless to faint propionic acid odour.

APPLICATION

Calcium propionate is an effective inhibitor of certain moulds and some bacteria. It is widely used in bread to prevent mould and to inhibit the development of *Bacillus Mesentericus* which causes rope. Baking kills moulds but atmospherically borne mould spores can be picked up after baking. Strict baking hygiene can reduce the incidence of spores but cannot eliminate them totally. Using a preservative thus helps extend the mould-free shelf life of the product. The rate of mould development on bread is affected by many factors including the number and type of spores, storage temperature and humidity and the recipe used. Wrapped, sliced bread is very susceptible to mould.

APPLICATION RATE

The application rate is up to 0.3% on flour weight.

METHOD OF USE

Since many factors affect the rate of mould growth on bread, the usage level of calcium propionate cannot be correlated exactly with the extension of the shelf life. In general, for standard bread recipes, a concentration of 0,2% - 0,5% calcium propionate based on flour mass is recommended. Although at this concentration a propionic, acid odour may be noticed when the bread is still hot. This will rapidly disappear during cooling. Calcium propionate can be added along with the other minor dry ingredients of the bread either at the start of dough mixing or in a premix.

GENERAL

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Vital Wheat Gluten

G002-RM

25kg

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Bakery and technical support

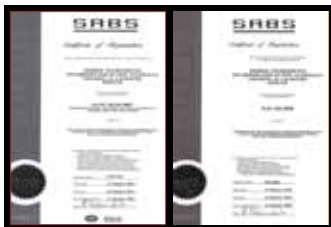
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PRODUCT DESCRIPTION

Vital Wheat Gluten is a natural product and analytical details may vary within certain limits.

Vital Wheat Gluten is manufactured from especially selected non-GMO and non-irradiated wheat which has been milled especially for gluten extraction. By washing the flour it allows the separation of the gluten from the starch and other flour fractions. Drying the gluten at low temperatures allows the gluten to keep its natural properties (vitality).

Vital Wheat Gluten is the water-insoluble protein fraction of wheat flour.

Vital Wheat Gluten is a pale cream to light brownish free flowing powder. It readily reconstitutes with water to form a smooth, cohesive and extensible mass characteristic.

Vital Wheat Gluten has unique features such as high water absorption, high visco-elasticity, protein enrichment, film forming and thermosetting properties.

Vital Wheat Gluten can bind 135 till 200% of its weight of water depending on its application. With temperatures above 60 C, a denaturation of the protein can commence.

Vital Wheat Gluten is non-irradiated and contains no Melamine. It is a pure wheat gluten without any additive.

ORGANOLEPTIC DESCRIPTION

Creamy coloured powder, without foreign smell or taste.

APPLICATIONS

Flour and Baking Industry: By addition of Vital Wheat Gluten it is possible to adjust the total protein content according to the characteristics required. Vital Wheat Gluten for use in bakery products improves: Water absorption capacity, elasticity and strength of dough, gas holding capacity, volume, crumb and texture, shelf life, taste and yield.

It is recommended for bakery products in general (French Bread, Sandwich Bread, Pizza Crust, Hamburger Buns and other similar types). It is especially suitable for any product holding different ingredients, which require an additional dough strength such as High Fibre Bread (whole wheat, bran, and Multicereal breads and Panettone).

Snack Food Industry: The addition of Vital Wheat Gluten gives a mild taste and a pleasant structure.

Pasta: Vital Wheat Gluten improves considerably the cooking characteristics. It reduces cooking losses and stickiness in cooled pasta and noodle.

Protein Hydrolysis: The utilization of Vital Wheat Gluten gives a mild and complete taste.

Dietary Products: Vital Wheat Gluten is a carbohydrate substitute in dietary products (bread, sticks, toast and pasta).

Other Applications: Meat and Fish Products, Meat Extenders, Pet and Fish Foods, Breakfast Cereals, Soups and sauces, Dietetic and fortified Health Foods.

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SSL Silver

SSL2-AM

25kg

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Bakery and technical support

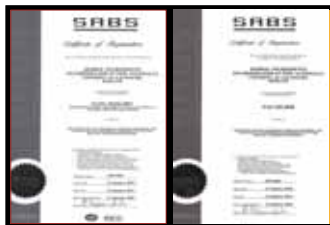
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PRODUCT DESCRIPTION

Sodium Stearoyl Lactilate (SSL) Silver is the partially neutralized esterification product of lactic acid and a fatty acid. The product contains 48% free flowing agent and is both Halaal and Kosher certified.

APPLICATIONS

SSL Silver is an emulsifier and a dough conditioner.

APPLICATION RATE

The application rate depends on the desired quality of the end product.

PHYSICAL APPEARANCE

The product is supplied as a free-flowing white to off-white powder free from foreign matter.

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Trugran

T002-AB

25kg

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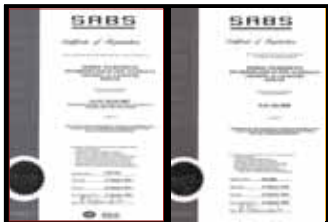
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PRODUCT DESCRIPTION

Heat-treated, processed, full fat Kibbled Soya. Produced from Non-Genetically Modified Canadian beans.

APPLICATION

Trugran is an ideal alternative to kibbled nuts in products or processes where there is concern about nut allergies. It offers substantial savings on ingredient costs in bread and flour confectionary, sugar confectionary, health breads and biscuits. It adds and produces a unique texture.

USAGE RATE

According to application.

SENSORY INFORMATION

Appearance: Yellow to dark beige irregular shaped particles

Odour: Beany

Flavour: For further manufacture, do not consume, product has a cook nutty flavour

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Vitamins



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Vitaplus Wheat

V001-AB

25kg

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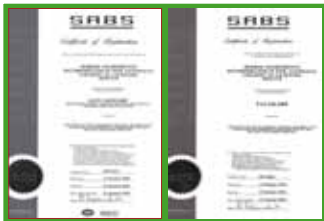
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Vitaplus Wheat is a fortification mix for wheat flour custom formulated for AB Mauri. Since this is a customised premix formulation AB Mauri product development personnel should review this formulation thoroughly to assure its compatibility in the intended end product.

The application rate is 200g per ton of wheat flour.



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Vitaplus Maize

V002-AB

25kg

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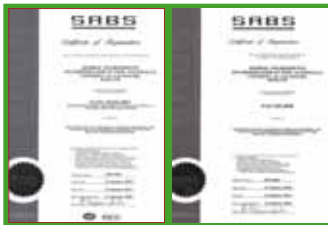
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Vitaplus Maize is a fortification mix for maize meal custom formulated for AB Mauri. Since this is a customised premix formulation AB Mauri product development personnel should review this formulation thoroughly to assure its compatibility in the intended end product.

The application rate is 200g per ton of maize flour.



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Nutritional Analysis



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Fats and Oils

7



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Other



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Theoretical and Practical Baking Courses

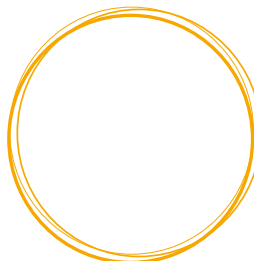
Course Name	Duration		Description
Introduction to Fermented Baking	Theory	1 Day	The function of ingredients as well as the entire baking process is explained.
Faults In Fermented Baking	Practical 70%	2 Days	Common processing and ingredient faults in fermented baking are simulated and explained.
Basic Bread	Theory & Practical	2 Days	Basic white, brown and wholewheat bread (sandwich and open top) is learnt and practiced.
Basic Rolls	Theory & Practical	1 Day	Delegates learn to bake a variety of basic soft and crispy rolls.
Sweet Dough Products	Theory & Practical	2 Days	A variety of sweet dough products is explained and practiced.
Controls for Bakery Managers	Theory	2 Days	Basic calculations and controls needed by bakery managers is explained and practiced.
Bakery Management	Theory	1 Day	Advanced controls, accounting, organization of bakery business
Introduction to Cakes and Sponges	Theory & Practical	2 Days	Delegates learn to bake Cake and Sponges.
Introduction to Scones and Muffins	Theory & Practical	1 Day	Delegates learn to bake Scones and Muffins
Introduction to Pastries	Theory & Practical	2 Days	Short (sweet and savory) and choux (éclairs) pastry is explained and practiced in the bakery
Introduction to Laminated Pastries	Theory & Practical	2 Days	The production of laminated pastry (puff pastry and Danish Pastry) is explained and practiced.
Sourdough Breads	Practical 70%	2 Days	The principles of sourdough bread are explained and practiced.
Preparation Course for SACB Certificate in the Theory of Bread making Exam	Theory	5 Days	Delegates are prepared for the SA Chamber of Baking Certificate in Bread making Exam.

Customised and closed courses, as well as on site training is available on request. Furthermore, we also provide Operational Assistance to new and existing bakeries. We can assist you to compile a business plan, source suppliers and open a bakery. Let us help you to optimise your bakery and address the challenges you face. Talk to us today!

R500-00 per person - One Day Course
R900-00 per person - Two Day Course

Outcomes:
Consistent Quality
Profitable Bakery
Trained Bakery Team
Satisfied Bakery Customers

Move from



to



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Quick Tips:

...TO ENSURE QUALITY BREAD AND ROLLS

Always use a correctly Balance Recipe.

Always follow the recipe – do not scale form memory.

Your Recipe should describe each step in the process.

**SCALING

Scale working correctly, accurate scaling

**MIXING

Correct Mixing Times – Dough Properly Developed
Window Test to test Dough Development
Dough Temperature about 28°C after mixing
Calculate correct water temperature

**DIVIDING

Divide Products or Heads accurately according to recipe

**RESTING

Rest the dough for the correct period of time
Usually about 8 minutes
Cover dough with plastic to prevent skinning

**MOULDING

Mould dough correctly
Moulder settings correct

**PANNING

Dough Centrally into pans
Rolls evenly spaced
Pans Clean and good condition
Use Panoil sparingly

**PROOFING

Proofer settings correct
Usually 40°C and 80% humidity
Proofing time correct according to recipe

**BAKING

Preheat Oven to correct temperature
Correct Baking Time
Apply Steam as required

**DEPANNING

Remove bread from pans immediately

CONTACT US FOR BAKERY TRAINING AND ADVICE

