

SEBAKE AS A COST EFFECTIVE REPLACEMENT OF GMS

Please find below trial report of GMS 0.5% with SEBake PF 20 ppm in bread or any other baked product giving better whiteness, volume and crumb structure.

Approx dosage of GMS per 1000 flour = 5 kg = 5 x 70 = Rs 350

Approx dosage of SEBake PF per 1000 kg Flour = 20 g = 20 x 8 = Rs 160

Saving per 1000 kg flour = Rs 190

It would be a good idea to propose SEBake PF to customers using GMS as a cost effective replacement.

Product Development --- Bakery application Lab		
Topic: To compare SEBake PF with GMS		
Type of mixer: SPIRAL		
Date: 26-05-2016		
Trial no	1	2
Maida Flour: Thane Bakery	1000	1000
salt(%)	15	15
Compressed yeast	30	30
sugar(%)	20	20
water (30 to 32c)	610	610
SEBAMYL X 100 P	12ppm	12ppm
SEBake PF	20ppm	Nil
Glycerol monostearate (GMS)	Nil	0.50%
MIXING TIME		
	5 MIN/ 1 MIN	5 MIN/ 1 MIN
DOUGH TEMP	28 TO 30 C	28 TO 30 C
DOUGH REST	20 MIN	20 MIN
DOUGH CUT WEIGHT	440 GM	440 GM
PROOFING		
TEMP	30C	30C
RH	0.85	0.85
TIME	75 MIN	75 MIN
BAKING(DECK)		
TEMP	220C	220C
TIME	20 MIN	20 MIN

OBSERVATIONS		
Bread Volume	1745	1680
Whitness Index	73.44	69.08
Firmness of crumb	431.32	475.55
(less value more soft crumb)		
L	77.29	72.54
a	-0.59	-0.044
b	13.74	14.18

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