

# FINAMUL-97

## S.S.L. POWDER

### PRODUCT

FINAMUL-97 finds extensive use in the manufacture of yeast raised products as dough strengtheners & crumb softeners

### FUNCTIONS

- Greater dough mixing tolerance
- Less tendency of dough to collapse during machine handling
- Increased bread volume
- Softens the crumb and retards the staling

### SPECIFICATIONS

Chemical Nature	Sodium Stearoyl-2-lactylate
Form	Powder
Colour	Cream
Acid Value	75 – 95
Ester Value	115 – 140
SAP value	190 – 235
Melting Point	49°C – 55°C

### APPLICATIONS

FINAMUL-97 is an emulsifier designed for dough conditioner or whipping agent in the following foods; baked products, icings, fillings, puddings, toppings, pancakes, wafers, sauces, gravies, dehydrated potatoes and liquid and frozen coffee cream substitutes.

### STORAGE

Store in cool and dry place

### SUGGESTED DOSAGE

**Bread** 0.2% – 0.4% on flour weight basis. Finamul-97 produces dough, which are tolerant to production variations and which have excellent “make-up” characteristics. FINAMUL-97 improves loaf volume, grain, texture and keeping qualities of the finished bread. FINAMUL-97 may be used in conjunction with “Smoothex” G.M.S. for additional softness.

**Yeast leavened sweet goods:** 0.3 – 0.5% on flour weight basis.

FINAMUL-97 produces rolls / crackers with excellent keeping qualities and often permits a reduction in shortening levels used.

### Chemically leavened Bakery Products

0.2 – 0.4% on the weight of flour.

FINAMUL-97 produces cakes and donuts with uniformly, good volume and with improved shelf-life. In high ratio cakes, FINAMUL-97 is used at 0.5% of flour weight in conjunction with a high ratio shortening.

### PACKING

25 kgs Drum