SMOOTHEX G.M.S.
IN BREADS, CAKES & OTHER BAKED GOODS

PRODUCT

Smoothex G.M.S. is one of the premium emulsifiers, used in the manufacture of high quality breads, cakes and other bakery products.

FUNCTIONS

- Act as a starch complexing agent & hence avoids structure degradation during baking and promotes a fine texture.
- Gives a soft moist crumb & even pore size.
- Increases shelf life.
- Gives whiter shine & marginally increase volume.
- Retention of moisture & sponginess.
- Use of egg yolk in baked goods can be reduced to a great extent by using Smoothex GMS, hence reducing the cost.
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- Retards of staling.

SPECIFICATIONS

Appearance	Cream White Powder
Acid Value	3 Max.
Iodine Value	3 Max.
Sap. Value	145 – 160
Monoester%	40% Min.
Melting Point	60°C ± 5
Free Glycerine	7% Max.
Soap Content	5% Max.
Moisture	2% Max

(Slight variations of the specifications stated due to raw materials and production conditions are possible though they have no influence on the application properties described)

STORAGE

Store in Cool & Dry place.

TYPICAL RECIPE (WHITE BREAD)

Wheat Flour	100 kgs
Salt	1.7- 2 kgs
Yeast	2 - 3 kgs
Sugar	3 – 5 kgs
SOFTAMUL B-30	0.300 kgs
SMOOTHEX G.M.S. Emulsion (1:3)	1 kg
ROMOBAN (Calcium Propionate)	0.350 – 0.400 kgs
Shortening	2.5 – 4 kgs
Water	55 – 60 kgs

PROCEDURE

Mixing

Classical Mixer	20 to 25 minutes
Spiral Mixer	3 minutes slow speed
	7 minutes fast speed
High Speed Mixer	3 minutes
Dough temperature	26°C to 28°C

Processing

Resting Time	15 to 45 minutes
Dividing and Rounding	
Final Proof	45 to 60 minutes
Oven Temperature	220°C - 240°C
Baking Time	25 – 30 minutes

METHOD OF USING SMOOTHEX G.M.S.

- Prepare an emulsion of 1 part of GMS with 3 parts of boiling water
- Stir until cool.
- Add emulsion along with the shortening / fat at dough mixing stage.
- Use 1% - 1.25% of emulsion on the weight of the flour (or 0.3% – 0.4% Smoothex G.M.S. powder on the Flour weight).

PACKING

25 kgs Bag