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Product Technical Data Sheet

Product Name: White toast Bread Premix

Product Code: DA-PM-TS-00

Product Family: Bakery and Confectionery Premixes

DESCRIPTION

DA-PM-TS-00 premix is engineered for the effortless and consistent production of premium toast bread. This ready-to-use dry formulation incorporates all essential dry ingredients and functional additives, including flour, sugar, salt, yeast, and specialized bread improvers. The user only needs to add the specified liquids and fat/oil, eliminating the requirement for weighing or adding extra dry raw materials. By optimizing dough development, processing stability, and proofing tolerance, this premix ensures uniform volume, excellent loaf symmetry, a fine-crumb structure, exceptional softness, and extended freshness throughout shelf life.

RECOMMENDED APPLICATIONS

- Suitable for white toast bread.

FUNCTIONAL BENEFITS

- Complete premix with no need to add any other dry ingredients.
- Requires only specified liquids and fats
- Enhanced dough development and mixing tolerance
- Delivers uniform volume and consistent loaf shape
- Creates a fine, uniform, and silky crumb structure
- Soft, elastic crumb with superior slicing performance
- Retains crumb softness and freshness throughout shelf life

GENERAL PRODUCT SPECIFICATIONS

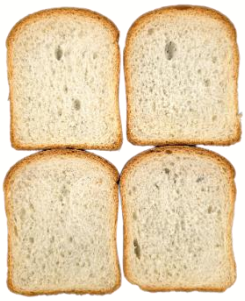
1	Physical Form	White powder
2	Composition	A specialized blend of wheat flour, sugar, salt, yeast, emulsifiers, dough improvers, and food-grade enzymes.
3	Instructions for Use	Mixing with specified liquids and fats according to the company's instructions. No need to add flour, salt, sugar and yeast.
4	Allergen Information	Contains wheat and gluten

RECOMMENDED PROCESSING GUIDELINES

The following procedure is provided as a general processing guideline. Mixing time and intensity, fermentation conditions, and baking parameters should be adjusted and validated according to the mixer type, flour quality, dough piece weight, formulation, and production line equipment.

Recommended Instructions		
1	Initial Mixing	Blend the full 500g package of DA-PM-TS-00 at low speed for 3 minutes.
2	Liquid Addition	Add 266 g of iced water (0°C) and mix on low speed for 3 minutes until the liquid is fully absorbed by the flour.
3	Fat Addition	Add 14 g of fat mix on low to medium speed for 3 minutes.
4	Dough Development	Once the fat is fully incorporated, mix on medium to high speed for 4–6 minutes until full dough development is achieved, yielding a smooth, supple, and elastic texture
5	Dividing and Rounding	Divide and round the dough into desired unit weights (250 g per 10×10×20 cm) ensuring uniform dough ball.
6	Final Shaping and Proofing	Shape the dough into a roll and place it in a suitable mold. Then, place the dough in a proofing chamber at 37–38°C and 85% relative humidity for 1.5–2 hours for final proofing, until the dough reaches approximately 2.5–3 times its original volume. The final proofing time may vary depending on the size and shape of the product.
7	Baking	After completion of the final proofing, preheat the oven to 180°C. Bake the product at 170°C for 2 minutes with initial steam, followed by 30 minutes without steam. Baking time and temperature may vary depending on the size and shape of the product. Immediately after baking, remove the product from the mold and place it on a cooling rack for 2–3 hours, or until completely cooled. The product may then be sliced.

PRODUCT PERFORMANCE RESULTS

	
DA-PM-TS-00 Sample	Control Sample

STORAGE & SHELF LIFE

- Store in a cool, dry place below 25°C.
- Keep the package tightly closed and protected from moisture, direct heat, and contamination.
- Shelf life: 12 months from the date of production when stored in the original, unopened packaging under the recommended storage conditions.

PACKAGING

- 1 kg laminated food-grade aluminum pouch
- 10 kg industrial bag, available upon request

REGULATORY & COMPLIANCE INFORMATION

- Food-grade product manufactured in accordance with applicable international standards and requirements.
- All ingredients used are permitted for use in bakery applications, subject to applicable local regulations.
- Allergen information: Contains wheat and gluten.

DISCLAIMER

The information provided in this Technical Data Sheet is based on available technical knowledge, internal testing, and information available at the date of issue. Due to variations in raw materials, formulations, processing conditions, and production equipment, the user is responsible for evaluating and validating the suitability of the product under actual production conditions prior to commercial use.

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