

## McDougalls Bap Mix - Information

Soft Bap Mix

**TFS Product Code:** 030254  
**Suppliers Product Code:**  
**Information Last Updated:** 29/04/2024  
**Date Produced:** 31/05/2026



### Allergy Information

Key: **Contains** **May Contain**



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

### Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	392.00
Energy (kJ)	1658.00
Protein (g)	9.40
Carb (g)	73.30
Of Which Sugars (g)	5.90
Fat (g)	5.60
Of Which Saturates (g)	2.10
Fibre (g)	5.60
Salt (g)	1.04

### Dietary Information

Key: **Suitable for**



Kosher



Vegetarian



Halal



Vegan

**Please Note:** This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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## Ingredients

**WHEAT** Flour (with added Calcium, Iron, Niacin, Thiamin), Sugar, Vegetable Oils (Palm, Rapeseed), Dried Yeast, **WHEAT** Fibre, Salt, Calcium Carbonate, Emulsifier (Sorbitan Monostearate), Flour Treatment Agents (Ascorbic Acid, Alpha Amylase, Glucose Oxidase, Lipase, Xylanase), **WHEAT** Starch.

## Handling Information

### Directions for Use

Yield Guide Dry Mix - 1kg / Whole Bag 3.5kg Approx water -650ml / 2.25L Approx portions (57g) -28/100  
1. Place the McDougalls Soft Bap Mix into a bowl fitted with a dough hook attachment. 2. Blend in nearly all the warm (30°C/86°F) water. Using a dough hook mix on a SLOW speed for 1 minute. Continue to mix for 6 minutes on MEDIUM speed adding the remaining water a little at a time ensuring the dough is kneaded and stretched thoroughly during mixing (you may not need to add all the water). 3. Form portions into bap shape. Place dough on a greased baking tray. Leave to prove in a warm place until the dough has risen and doubled in size (see notes, useful hints and tips). Bake rolls for 10-15 minutes in a pre-heated oven at 200°C/425°F/Gas Mark 7. For fan assisted ovens bake at 180°C/400°F.

### Storage Instructions

Store in a cool dry place.

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