

APITO BAGUETTE MIX

OVERVIEW

Full mix for preparations of baguette roll.

INGREDIENTS

Wheat Flour, Salt, Permitted Emulsifier (E472 (E)), Flour Improver (E300), Malt Flour, Enzyme

PACKAGING

Code	Size	Type	Palletisation
3703	20 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	305.00
Protein (g)	5.20
Fat (g)	3.60
Fat (of which saturates)(g)	3.10
Carbohydrate (g)	41.80
Carbohydrate (of which sugars)(<g)	0.10
Sodium (mg)	15,500.00

METHOD

Group 1	
Ingredient	KG
APITO BAGUETTE MIX	2.000
BAKELS INSTANT ACTIVE DRIED YEAST	0.024
Water (variable)	1.220
Total Weight: 3.244	

DESCRIPTION

i. Mix all for 10 minutes. ii. Allow dough to rest for 5 minutes. iii. Scale 300gms of dough weight and rounding. iv. Allow the dough to rest another 5 – 10 minutes. v. Mould the dough into desired shapes. vi. Dry prove the dough at 25°C. vii. Bake the dough with plenty of steam at 200°C for 15 minutes. viii. Turn off the heat and then continue bake for 10 minutes.



STORAGE

Clean and cool conditions 18
± 2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Wheat, Wheat Products,
Barley, Barley Products, Soy,
Soy Products



CATEGORY

Bread Mixes



FINISHED PRODUCT

Baguettes



BRANDS

Apito