

BAKELS CRUSTY BREAD CONCENTRATE

OVERVIEW

For the preparation of crisp French sticks, bread rolls and other items with a crisp crunchy crust

USAGE

3.2% on flour

INGREDIENTS

Sugar, Wheat Flour, Emulsifier (E472(e)), Leavening (E450), Non Fat Milk Solids, Malt Flour, Soy Flour, Mineral Salt (E170), Flour Improver (E300,E920), Enzyme

PACKAGING

Code	Size	Type	Palletisation
3946	15 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,620.00
Energy (Kcal)	388.00
Protein (g)	8.00
Fat (g)	21.40
Fat (of which saturates)(g)	20.10
Carbohydrate (g)	46.10
Carbohydrate (of which sugars)(g)	16.60
Sodium (mg)	2,180.00

METHOD

Group 1	
Ingredient	KG
Bread Flour	1.000
Chilled Water	0.600
BAKELS CRUSTY BREAD CONCENTRATE	0.030
ROTITEX	0.020
Salt	0.018
BAKELS INSTANT ACTIVE DRIED YEAST	0.010
Total Weight: 1.678	

DESCRIPTION

1. Add all ingredients into a mixing bowl and develop into a dough. 2. Divide dough into 250 g each, intermediate proof for 30 minutes. 3. Gently mould dough into 20 inches long and place onto a baguettes tray. 4. Give a final proof of approximate 60 minutes at 35°C and relative humidity 75%. 5. Bake with steam at 250°C for 25-30 minutes.



STORAGE

Cool and dry conditions 18 ±
2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

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



CATEGORY

Bread Improvers, Breads, Rolls & Pastry



BRANDS

Bakels