



## ARTISAN CONCENTRATE 7%

### OVERVIEW

A clean label concentrate that produces European style bread and rolls with this powder concentrate.

### INGREDIENTS

Dried Wheat Sourdough, Wheat Germ Flour, Dextrose, Inactive Dry Yeast, Vegetable Oil, Enzymes, Ascorbic Acid

### PACKAGING

| Code    | Size  | Type | Palletisation |
|---------|-------|------|---------------|
| 3954-06 | 6 KG  | Bag  |               |
| 3954-12 | 12 KG | Bag  |               |
| 3954-15 | 15 KG | Bag  |               |

## NUTRITIONAL INFORMATION

| Type                              | Value    |
|-----------------------------------|----------|
| Energy (Kcal)                     | 302.00   |
| Energy (kJ)                       | 1,260.00 |
| Protein (g)                       | 17.00    |
| Fat (g)                           | 3.80     |
| Fat (of which saturates)(g)       | 0.90     |
| Carbohydrate (g)                  | 49.90    |
| Carbohydrate (of which sugars)(g) | 13.50    |
| Sodium (<mg)                      | 0.00     |

## METHOD

|                                   |       |
|-----------------------------------|-------|
| Group 1                           |       |
| Ingredient                        | KG    |
| ARTISAN 7% CONCENTRATE            | 0.070 |
| Bread Flour                       | 1.000 |
| Salt                              | 0.020 |
| BAKELS INSTANT ACTIVE DRIED YEAST | 0.010 |
| Chilled Water                     | 0.800 |
| Vegetable Oil                     | 0.100 |
| <b>Total Weight: 2.000</b>        |       |

## DESCRIPTION

1. Place all ingredients into a spiral mixer. 2. Mix the dough at a slow speed for 4 minutes, then increase to a fast speed for an additional 9 minutes or until the dough is fully developed. 3. The desired dough temperature is between 26°C and 28°C. 4. Rest the dough in lightly oiled container for 60 minutes in proofer and fold the dough and continue prove for another 60 minutes at 34°C and 80% humidity. 5. Divide and cut the dough into rectangular shape or any other design. 6. Inject steam and bake the dough at 220°C top heat and 210°C bottom heat for approx. 23 minutes or until fully baked with brown color. Cara-cara 1. Masukkan semua bahan ke dalam pengadun spiral. 2. Gaul adonan pada kelajuan rendah selama 4 menit, kemudian naikan kepada kelajuan tinggi selama 9 menit atau sehingga doh berkembang sepenuhnya. 3. Suhu doh yang dikehendaki ialah di antara 26°C dan 28°C. 4. Rehatkan doh dalam bekas yang disapu sedikit minyak selama 60 minit dalam proofer dan lipat doh dan biarkan doh naik lagi selama 60 minit pada suhu 34°C dan kelembapan 80%. 5. Bahagi dan potong doh ke dalam bentuk segi empat tepat atau apa-apa reka bentuk lain. 6. Suntikan stim dan bakar doh pada suhu atas 220°C dan suhu bawah 210°C dengan selama 23 minit atau sehingga masak sepenuhnya dan berwarna perang.



### STORAGE

Clean and cool conditions 18  
± 2°C



### SHELF LIFE

365 days



### TYPE

Bag



### ALLERGENS

Wheat, Barley, Sulphites



### INGREDIENT FEATURES

Halal