BAKELS CIABATTA BREAD CONCENTRATE

OVERVIEW

A premix used to produce a flat bread with an open soft texture and excellent crust properties.

INGREDIENTS

Wheat Flour, Salt, -, Malt Flour, Flour Improver (INS300), Dextrose, Enzyme

PACKAGING

Code	Size	Type	Palletisation
3956	10 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	344.00
Protein (g)	6.80
Fat (g)	0.80
Fat (of which saturates)(g)	0.10
Carbohydrate (g)	59.30
Carbohydrate (of which sugars)(g)	5.30
Sodium (mg)	8,180.00

METHOD

Group 1

Ingredient	KG
BAKELS CIABATTA BREAD CONCENTRATE	0.200
Bread Flour	2.000
BAKELS INSTANT ACTIVE DRIED YEAST	0.016
Water (cold)	1.600
Total Weight:	3.816

DESCRIPTION

i. Place all ingredients into mixing bowl and mix for 12 minutes or until the dough is well developed. ii. The dough will be very slack. iii. Dust a plastic container with lots of flour and place the dough into the container and gently flatten the dough. iv. Cover the dough and allow it to rest for 20 minutes. v. After that, fold the top and bottom of the dough into middle and turn the folded dough 90º in the container. vi. Dust generously with flour on each side of container and the middle as well. vii. Press flat the dough gently with hands. viii. Cover the dough and allow it to proof for 2 hours. ix. After 2 hours, detach each side of the dough from the container and dust the dough with flour. x. Gently tip the container upside down onto flour-dusted bench (the floured dough surface becomes the top). xi. Gently divide the dough into 2 parts by cutting the dough horizontally. xii. Then cut into 380 – 400gm of dough pieces and mould very loosely as desired. xiii. Stretch the dough to length as desired and place the dough on flour-dusted tray. xiv. Cover the dough and allow it to dry proof for 30 minutes. xv. Bake the dough at 210°C for 60 minutes.

BAKELS
BAKERY INGREDIENTS SINCE 1904

STORAGE

Cool and dry conditions 18 ±
2°C

SHELF LIFE

365 days

TYPE

Paper Bag

ALLERGENS

Wheat, Wheat Products,
Barley, Barley Products

FINISHED PRODUCT

Ciabatta

BRANDS

Bakels