

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

-, Wheat Flour, Emulsifier (INS472(e)), Leavening (INS450), Non Fat Milk Solids, Malt Flour, Soy Flour, -, Flour Improver (INS300,INS920), Enzyme

PACKAGING

Code	Size	Type	Palletisation
3946-15	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
BAKELS CRUSTY BREAD CONCENTRATE	0.032
Bread Flour	1.000
BAKELS INSTANT ACTIVE DRIED YEAST	0.010
Water (cold)	0.570
Salt	0.020
Total Weight: 1.632	

DESCRIPTION

1. Mix all the ingredients except salt in a spiral mixer on slow speed for 3 minutes, then on fast speed for 6 minutes. Add the salt and continue mixing on slow speed for 1 minute, then on fast speed for 1 minute or until the dough is well developed. The dough temperature should be between 22°C and 28°C. 2. Cover the dough and let it rest at room temperature for 5 minutes. Then divide the dough into 250g portions and shape each portion into a round ball. 3. Cover the dough and let it rest for 10 minutes. Then mold the dough into the desired shape and proof it at 35°C and 80% humidity for 80-90 minutes. 4. Inject steam and bake at 240°C top heat and 230°C bottom heat for 25 minutes. Cara-cara

1. Campurkan semua bahan kecuali garam dalam pengadun spiral pada kelajuan rendah selama 3 minit, kemudian pada kelajuan tinggi selama 7 minit. Masukkan garam dan teruskan mengadun pada kelajuan rendah selama 1 minit, kemudian pada kelajuan tinggi selama 1 minit atau sehingga doh berkembang dengan baik. Suhu doh hendaklah antara 22°C dan 28°C. 2. Tutupkan doh dan biarkan rehat pada suhu bilik selama 5 minit. Kemudian bahagikan doh seberat 250g dan bentukkan setiap doh menjadi bebola bulat. 3. Tutupkan doh dan biarkan rehat selama 10 minit. Kemudian bentukkan doh dalam bentuk dikehendaki dan buktikan doh pada suhu 35°C and kelembapan 80% selama 80-90 minit. 4. Suntikan wap, bakar dengan suhu atas 240°C dan suhu bawah 230°C selama 25 minit.



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

Breads, Rolls & Pastry, Bread Improvers



BRANDS

Bakels