BAKELS
BAKERY INGREDIENTS SINCE 1904

www.maybakels.com

ROTITEX

OVERVIEW

Specially prepared fat for use in bread and other yeast goods to improve keeping and texture. The consistency is adjusted to cope with seasonal variation. Soft, pliable fat that will easily mix through the dough using conventional of high speed mixers.

USAGE

Bread 1-2%
Hamburger buns / soft rolls 4-6%
Sweet Buns 6-10%

INGREDIENTS

Water, Vegetable Fats (Palm Based) (Hydrogenated), -, Permitted Emulsifier (INS475)

PACKAGING

Code	Size	Type	Palletisation
1111	20 KG	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	372.00
Energy (kJ)	1,560.00
Protein (g)	0.00
Fat (g)	42.20
Fat (of which saturates)(g)	29.50
Carbohydrate (g)	2.00
Carbohydrate (of which sugars)(g)	2.00
Sodium (mg)	0.00

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METHOD

Group 1	
Ingredient	KG
Bread Flour	1.000
Chilled Water	0.570
Overnight Dough (Fermented)	0.200
Sugar	0.130
ROTITEX	0.030
Salt	0.020
-	0.020
BAKELS INSTANT ACTIVE DRIED YEAST	0.015

Total Weight: 1.985

DESCRIPTION

1. Place all ingredients in mixing bowl, mix well into a well develop dough. 2. Allow dough to rest for 10 minutes.Scale 60 g each, rounded and give immediate proof for 10 minutes. 3. Go through roller to de-gas and place onto a hamburger tray. 4. Final proofing of about 60 minutes. Using a spray gun, moisten burger surface and sprinkle generously with sesame seeds. 5. Bake at 200°C for 20 minutes. Notes: Overnight dough is dough made from previous batch and kept fermented at ambient temperature for at least 4 hours before adding to the mix and the excess dough can be kept in refrigerator for later use.

STORAGE

Cool and dry conditions 30 ± 5°C

SHELF LIFE

252 days

TYPE

Pail

ALLERGENS

Soy, Soy Products

CATEGORY

Breads, Rolls & Pastry, Bread Fats