



BAKELS BUN CONCENTRATE

Overview

A top quality bun of any type should have a bold appearance yet be soft and short eating and also promote excellent keeping qualities. How often do you find buns, which are of excellent appearance but lack the necessary soft and short eating properties.,BAKELS BUN CONCENTRATE gives the best possible combination of these properties to all bun lines. Excellent plain, fruit and variety buns can all be produced using the same basic recipe.,All the advantages of a premix with the cost of a weigh up recipe are available to the baker/pastrycook who uses BAKELS BUN CONCENTRATE. The standard recipe required only the addition of flour, yeast and water.,BAKELS BUN CONCENTRATE has a usage rate of 15% on flour weight so it is very economical to use.,We recommend BAKELS BUN CONCENTRATE for all sweet yeast raised smallgoods.



Storage

Cool, dry conditions up to



Shelf Life

270 days



Allergens

Soya, Gluten



Category

[Bread and Yeast Compounds](#), [Bread Premixes and Concentrates](#)

Ingredients

Sugar, Vegetable Oil, Salt - Iodised, Soya Flour, Gluten Flour, Wheat Flour, Emulsifiers (471, 472e, 481), Malt Flour, Free Flow Agent (170), Flour Improver (300), Enzymes, Antioxidant (330)

Packaging

Code	Size	Type	Palletisation
3782-51	15 KG	Plastic bag	





Ingredients

Group 1

Ingredient	KG
Bakels Bun Concentrate	0.600
Flour	4.000
Bake Safe (Instant Active) Yeast	0.065
Water	2.300
TOTAL WEIGHT	6.965

Total Weight: 13.930

No time dough. ,1. Place Group 1 ingredients in mixer and develop thoroughly. ,2. Dough temperature 30-31°C (86-88°F). 3. Allow dough to recover 5 minutes. ,4. Scale and mould as desired. ,5. Prove then bake at 200°C -210°C.