



## BUN CONCENTRATE

### OVERVIEW

Bakels Bun Concentrate is a top-quality premix designed for the convenient production of high-quality sweet yeast goods such as scrolls, doughnuts, and hot cross buns.

#### PRODUCING BENEFITS INCLUDE:

- Excellent keeping qualities
- Requires only the addition of flour, yeast, and water
- Recommend for all sweet yeast-raised small goods
- Usage rate Of 15% on flour weight
- Economical to use
- Good shelf life
- Delicious eating quality

### USAGE

For the convenient production of high quality sweet yeast goods such as buns and doughnuts.

### 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), Folic Acid

## PACKAGING

Code	Size	Type	Palletisation
3782-51	15kg	Plastic Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kcal)	423.00
Energy (kj)	1,770.00
Protein (g)	9.20
Fat (g)	15.20
Saturated (g)	4.30
Carbohydrate (g)	63.00
Sugars (g)	55.20
Dietary Fibre (g)	0.40
Sodium (mg)	3,390.00

## METHOD

Group 1	
Ingredient	KG
Bakels Bun Concentrate	0.600
Flour	4.000
Bakels Instant Active Yeast	0.065
Water	2.300
<b>Total Weight: 6.965</b>	

## DESCRIPTION

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 for 5 minutes. 4. Scale and mould as desired. 5. Prove then bake at 200°C -210°C.



### STORAGE

Cool, Dry & Dark Conditions



### SHELF LIFE

9 Months (270) days



### TYPE

Powder



### ALLERGENS

Gluten, Soy



### CATEGORY

Bread & Yeast Compounds,  
Bread & Roll Concentrates



### INGREDIENT FEATURES

Halal, Vegan, Vegetarian



### FINISHED PRODUCT

Brioche, Chelsea Bun, Doughnut, Hot  
Cross Bun, Loaf, Scrolls