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# **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 0f 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	Туре	Palletisation
3782-51	15kg	Plastic Bag	

# **NUTRITIONAL INFORMATION**

Туре	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
	Total Weight: 6.965

## 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.

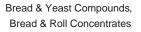


# **STORAGE**

Cool, Dry & Dark Conditions

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- CATEGORY





SHELF LIFE

9 Months (270) days



## **INGREDIENT FEATURES**

Halal, Vegan, Vegetarian



TYPE

Powder



ALLERGENS

Gluten, Soy



## **FINISHED PRODUCT**

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