



BUTTER DOUGH CONCENTRATE

Bakels Butter Dough concentrate that can be used to make a delicious and versatile Brioche style bread.

USAGE

For the easy production of top quality bread.

INGREDIENTS

Wheat Flour, Salt - Iodised, Sugar, Soya Flour, Flavour, Emulsifier (481), Acidity Regulator (263, 330), Colour (100), Flour Improver (300), Enzyme, Folic Acid

PACKAGING

Code	Size	Type	Palletisation
3890-40	10kg	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kcal)	317.00
Energy (kj)	1,330.00
Protein (g)	6.40
Fat (g)	11.50
Saturated (g)	5.90
Carbohydrate (g)	48.40
Sugars (g)	20.70
Dietary Fibre (g)	0.00
Sodium (mg)	9,157.00

METHOD

Group 1	
Ingredient	KG
Flour	2.500
Bakels Butter Dough Concentrate	0.200
Sugar	0.250
Butter	0.125
Bakels Instant Active Yeast	0.040
Water	1.450
Total Weight:	4.565

DESCRIPTION

1. Place all ingredients into a mixer and mix until fully developed. 2. Remove from mixer and scale to desired weights. 3. Mould as desired. 4. Proof until fully proofed. 5. Bake at 200°C (deck oven) or 160°C (turbo fan oven).



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

12 Months (365) days



TYPE

Powder



ALLERGENS

Gluten, Soy



CATEGORY

Bakery Mixes



FINISHED PRODUCT

Cake