



## CIABATTA CONCENTRATE

### OVERVIEW

Bakels Ciabatta Concentrate is a high-quality Italian white bread style premix designed to produce an elongated, broad, and flatbread with an open soft texture. To which flour, yeast, and water are added.

Baked in many variations, although unique for its alveolar holes. Ciabatta is made with strong flour and uses a much wetter dough than traditional French bread.

Traditionally, Ciabatta Bread dough is very soft and produces loaves of bread or rolls with excellent crust properties. And with the addition of parmesan cheese, excellent flavour profile.

### PRODUCING BENEFITS INCLUDE:

- Excellent crust properties
- Requires only the addition of flour, yeast, and water
- Elongated soft texture
- Usage rate of 10% on flour weight
- Economical to use
- Good shelf life
- Delicious eating quality

Claims valid for base recipe only.

## INGREDIENTS

Wheat Flour, Salt - Iodised, Sugar, Malt Flour, Flour Improver (300), Dextrose, Enzymes, Folic Acid

## PACKAGING

Code	Size	Type	Palletisation
3956-30	5kg	Plastic Bag	
3956-51	15kg	Plastic Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kcal)	269.00
Energy (kj)	1,127.00
Protein (g)	7.10
Fat (g)	0.70
Saturated (g)	0.10
Carbohydrate (g)	57.50
Sugars (g)	5.60
Dietary Fibre (g)	1.90
Sodium (mg)	10,068.00

## METHOD

Group 1	
Ingredient	KG
Bakels Ciabatta Concentrate	0.250
Bakels Instant Active Yeast	0.025
Flour	2.500
Water	1.750
<b>Total Weight:</b> 4.525	
Group 2	
Ingredient	KG
Water	0.375
<b>Total Weight:</b> 0.375	

## DESCRIPTION

1. Add Group 1. ingredients to a spiral mixer and mix at a low speed for 2 minutes. 2. Mix on a medium speed for 8 minutes or until fully developed. 3. Add Group 2. ingredients slowly while mixing on high speed for 8 minutes or until fully developed. 4. Finished dough temperature should be: 30-31°C. 5. Place in a container to recover for 1 hour. 6. Dust generously with flour and tip onto the bench. 7. Scale at 450g and mould loosely, (the floured surface should become the top). 8. Dry proof for approx 20-30mins. 9. Steam for 10 seconds, after 5mins open steam vent. 10. Bake at 220°C for 20mins, reduce heat to 200°C and bake for a further 10 mins.



### STORAGE

Cool, Dry & Dark Conditions



### SHELF LIFE

12 Months (365) days



### TYPE

Powder



### ALLERGENS

Gluten



### CATEGORY

Bread & Yeast Compounds, Bread & Roll Concentrates



### INGREDIENT FEATURES

Halal, Vegan, Vegetarian