



CIABATTA CONCENTRATE

OVERVIEW

The traditional Ciabatta Bread originates from the Northern Italian province of Lombardy.,,BAKELS CIABATTA BREAD CONCENTRATE is used to produce a flat bread with an open soft texture.,,Traditionally the Ciabatta Bread dough is very soft and flows. The dough should be well floured for ease of handling.,,Bread produced when using BAKELS CIABATTA BREAD CONCENTRATE gives an irregular shape, is very attractive and gives rise to its name Ciabatta, which means slipper.,,BAKELS CIABATTA BREAD CONCENTRATE produces breads or rolls with excellent crust properties, and with the addition of Parmesan cheese, excellent flavour profile. You can also leave plain or heavily dust with flour.,,It is important to note:.,a) The dough is handled very gently.,b) The dough has good full bulk fermentation.,c) The dough is not overproofed prior to baking

USAGE

10% on flour weight.

INGREDIENTS

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

PACKAGING

Code	Size	Type	Palletisation
3956-30		Plastic bag	
3956-51		Plastic bag	

METHOD

Group 1		
Ingredient		KG
Bakels Ciabatta Concentrate		0.250
Flour		2.500
-		0.025
Water		1.750
TOTAL WEIGHT		4.900
		Total Weight: 9.425
Group 2		
Ingredient		KG
Water		0.375
		Total Weight: 0.375

DESCRIPTION

1. GROUP 1 Ingredients in the spiral mixer and mix on low speed for 2 mins.,2. Mix on Medium speed until developed approx. 8mins.,3. GROUP 2 Ingredients slowly while mixing on high speed for 8 mins or until fully developed.,4. Finished dough temp: 30-31°C.,5. Place in a container to recover for 1hr.,6. Dust generously with flour. Tip onto the bench. Scale at 450g and mould loosely, the floured surface becomes the top. ,7. Dry proof for approx 20-30mins. ,8. Steam for 10 seconds, after 5mins open steam vent. Bake at 220°C for 20mins, reduce heat to 200°C and bake for a further 10 mins



STORAGE

Cool, dry and dark conditions
up to



SHELF LIFE

365 days



TYPE

Powder



ALLERGENS

Gluten



CATEGORY

Bread & Yeast Compounds, Bread Premixes & Concentrates



INGREDIENT FEATURES

Halal, Vegetarian