

CRUSTY BREAD CONCENTRATE

OVERVIEW

BAKELS CRUSTY BREAD CONCENTRATE is a speciality product formulated for Crisp French Sticks, French Rolls and other similar products.,BAKLES CRUSTY BREAD CONCENTRATE has the following features:.,Provides an excellent crisp crust on baked goods,Textures of the baked items are typically open,French sticks or crisp rolls using BAKELS CRUSTY BREAD CONCENTRATE can be cut and buttered whilst still fresh and still retain their shape.,BAKELS CRUSTY BREAD CONCENTRATE is used at only 3% on flour which is very economical.,Crisp bread and rolls are becoming increasingly popular with many customers. We recommend BAKELS CRUSTY BREAD CONCENTRATE for all your crisp bread production and for an ideal crust, a high level of steam in the oven is required at the start of the bake.

USAGE

Use at the rate of 3% on flour weight with salt, yeast and water.

INGREDIENTS

Wheat Flour, Emulsifier (472e), Sugar, Whey Powder, Raising Agent (450), Dextrose, Soy Flour, Free Flow Agent (170), Malt Flour, Flour Improver (300, 920), Enzymes

PACKAGING

Code	Size	Type	Palletisation
3945-51		Plastic bag	

METHOD

Group 1		
Ingredient		KG
Flour		4.000
Salt		0.075
Bakels Crusty Bread Concentrate		0.125
Yeast (Bake safe)		0.035
Water (variable)		2.300
TOTAL WEIGHT		6.535
		Total Weight: 13.070

DESCRIPTION

No Time Dough.,1. Place Group 1 ingredients in machine bowl and develop thoroughly.,2. Allow to recover 5 to 10 minutes.,3. Divide and mould as desired.,4. Prove in a fairly dry prover then bake with plenty of steam at 230°C (445°F).,5. Open oven vent for last 5-10 minutes baking to enhance the crisp crust. .Note: If using Compressed Yeast use 125g in above recipe.

**STORAGE**

Cool, dry and dark conditions
up to

**SHELF LIFE**

365 days

**TYPE**

Powder

**ALLERGENS**

Gluten, Milk, Soy

**CATEGORY**

Bread & Yeast Compounds, Bread Premixes & Concentrates

**INGREDIENT FEATURES**

Halal, Vegetarian