

# CRUSTY BREAD CONCENTRATE

## OVERVIEW

BAKELS CRUSTY BREAD CONCENTRATE is a speciality product formulated for Crisp French Sticks, French Rolls and other similar products. BAKELS 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, Folic Acid

## 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 & Dark Conditions



### SHELF LIFE

12 Months (365) days



### TYPE

Powder



### ALLERGENS

Gluten, Milk, Soy



### CATEGORY

Bread & Yeast Compounds, Bread & Roll Concentrates



### INGREDIENT FEATURES

Halal, Vegetarian