



EUROPEAN CRUSTY BREAD CONCENTRATE 5%

OVERVIEW

Bakels has developed this new product to assist the baker in achieving crusty French baguettes, roll and other similar products. The features of BAKELS EUROPEAN CRUSTY BREAD CONCENTRATE 5% are: Provides an excellent crisp crust on baked goods, Has that traditional open texture, The taste is mouth watering, Very cost effective. BAKELS EUROPEAN CRUSTY BREAD CONCENTRATE 5% is used at a rate of 5% on flour. We say this as not to be confused with our 3% Crusty Concentrate product. Note though for the functionality of the BAKELS EUROPEAN CRUSTY BREAD CONCENTRATE 5% that a high level of steam in the oven is required to assist in the development of the crust at the start of baking. BAKELS EUROPEAN CRUSTY BREAD CONCENTRATE 5% is packed in a 15kg bag.

USAGE

For the production of European style crusty bread and rolls.

INGREDIENTS

Salt - Iodised, Wheat Flour, Dextrose, Vegetable Oil, Emulsifier (472e), Free Flow Agent (170), Flour Improver (300), Enzymes, Antioxidant (330), Folic Acid

PACKAGING

Code	Size	Type	Palletisation
3988-51	15kg	Plastic Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kcal)	306.00
Energy (kj)	1,281.00
Protein (g)	2.62
Fat (g)	16.27
Saturated (g)	4.19
Carbohydrate (g)	38.31
Sugars (g)	19.43
Dietary Fibre (g)	0.68
Sodium (mg)	13,036.00

METHOD

Group 1	
Ingredient	KG
Flour	4.000
Bakels Crusty Bread Concentrate	0.200
Bakels Instant Active Yeast	0.035
Water	2.300
Total Weight: 6.535	

DESCRIPTION

No time dough. 1. Place all ingredients in a machine bowl and develop thoroughly. 2. Allow to recover for 5 - 10 minutes. 3. Divide and mould as desired. 4. Prove in a fairly dry prover and bake with plenty of steam at 230°C. 5. Open the oven and vent for the last 5 -10 minutes of baking to enhance the crisp crust.



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