



HENRYS SOURDOUGH

OVERVIEW

Sour dough has its own intense, full-bodied flavour. Years ago bakers combined whole-grain flour and water with a small amount of old dough or a pinch of yeast, and left it to naturally ferment overnight to produce the starter dough. The starter dough would then be added to the next day's production to give the characteristic of a sour dough bread. However for today's need to conserve baking space and save time this process tends to discourage bakers from producing this frequently requested loaf. NZ Bakels has developed a premix that meets all the above requirements. BAKELS HENRYS SOUR DOUGH has its own unique flavour. This highly flavoursome loaf is perfect for all occasions

USAGE

50/50 with flour. Add yeast and water.

INGREDIENTS

Wheat Flour, Gluten Flour, Natural Sourdough Flavour, Salt - Iodised, Soya Flour, Acidity Regulator (297, 450), Sugar, Emulsifier (472e, 481), Malted Barley Flour, Free Flow Agent (170), Flour Improver (300), Enzymes, Folic Acid

PACKAGING

Code	Size	Type	Palletisation
2671-51		Plastic Bag	

METHOD

Group 1	
Ingredient	KG
Bakels Henrys Sourdough	1.378
Bakers Flour	1.378
Yeast	0.036
Water	1.635
TOTAL WEIGHT	-
Total Weight: 4.427	

DESCRIPTION

1. Place Group 1 ingredients into mixing bowl and mix on slow speed for 2 minutes.,2. Mix on high for approximately 8 minutes or until dough is developed.,3. Final Dough temperature 30°C. Give dough 10 minutes bench time.,4. Divide and mould.,5. Allow a further 5 minutes bench time before final moulding.,6. Final proof approximately 90 minutes.,7. Bake at 200°C for approximately 30 minutes.



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

9 Months (270) days



TYPE

Powder



ALLERGENS

Gluten



CATEGORY

Bread & Roll Concentrates, Bread & Yeast Compounds



INGREDIENT FEATURES

Halal, Vegan, Vegetarian