



BUTTERMILK BREAD CONCENTRATE

OVERVIEW

Use Bakels Buttermilk Concentrate to bake soft, milky and creamy rolls, scrolls, pull aparts, buns and more

USAGE

Rolls, Baps, Scrolls, Buns

INGREDIENTS

Wheat Flour, Butter (Milk), Sugar, Vegetable Oil, Salt - Iodised, Emulsifiers (E481, Soya Flour, Flavour, Free Flow Agent (170), Vegetable Fat, Flour Treatment Agent (300), Enzymes, Colour (102), Folic Acid

PACKAGING

Code
3910-40

Size
10kg

Type
Plastic Bag

Palletisation

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,715.00
Energy (kcal)	410.00
Protein (g)	12.00
Fat (g)	12.00
Saturated (g)	2.70
Carbohydrate (g)	60.30
Sugars (g)	27.10
Dietary Fibre (g)	1.60
Sodium (mg)	1,775.00

METHOD

Group 1	
Ingredient	KG
Flour	10.000
Buttermilk Concentrate	5.000
Bakels Instant Active Yeast	0.220
Water	7.150
Total Weight: 22.370	

DESCRIPTION

1. Mix group 1 for 2 minutes on 1st speed and then 7 minutes on high speed until developed. 2. Scale as required, then rest for 5 minutes before final shaping. 40g for sliders or 80g for burgers / baps. 3. Tray up and place into prover for approximately 55 minutes. 4. Bake at 180 for 12 - 15 minutes. NO STEAM 5. Bake times and temperatures will vary.



STORAGE

Store in cool, dry and dark conditions below 25°C for up to



SHELF LIFE

12 Months (365) days



TYPE

Powder



ALLERGENS

Gluten, Milk, Soy, Wheat



CATEGORY

Bread & Roll Concentrates



FINISHED PRODUCT

Bread Rolls, Hamburger Bun