



FINO BREAD AND ROLL CONCENTRATE

Overview

FINO BREAD AND ROLL CONCENTRATE is a versatile product suitable for a wide range of bread, buns and rolls. Recipes are attached for the following types of bread and yeast goods: White Bread, Bread Rolls & Hamburger Buns, Yeast Buns, Fishermans Bread, Grain Bread and Rolls, Meal Bread and Rolls, Rye Bread and Rolls, French Sticks, Vienna Bread and Crisp Rolls, Hot Cross Buns. The recipe for white bread includes FINO BREAD AND ROLL CONCENTRATE, flour, yeast and water whilst for buns and rolls the addition of MASTERFAT is recommended to enhance short eating properties and improve keeping quality. For all your variety breads and rolls we recommend the use of FINO GRAIN BASE, FINO MEAL BASE and FINO RYE BASE. Recipes for all the above types are included in this set. FINO BREAD AND ROLL CONCENTRATE is economical to use. The usage rate is 10% on flour or total cereal content. For the utmost in versatility and economy we recommend FINO BREAD AND ROLL CONCENTRATE for all your yeast goods



Storage

Cool, dry and dark conditions up to



Shelf Life

270 days



Allergens

Soya Products, Gluten



Category

[Bread and Yeast Compounds](#), [Bread Premixes and Concentrates](#)

Usage

10% on flour weight.

Ingredients

Sugar, Glut, n Flour, Wheat Flour, Salt - Iodised, Soya Flour, Vegetable Oil, Emulsifier (472e, 481), Malt Flour, Free Flow Agent (170), Flour Improver (300), Enzymes

Packaging

Code	Size	Type	Palletisation
3933-51	15 KG	Plastic bag	