



FINO BREAD & 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, Fishermen's 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.

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, Folic Acid

PACKAGING

Code
3933-51

Size

Type
Plastic Bag

Palletisation



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

9 Months (270) days



TYPE

Powder



ALLERGENS

Soy, Gluten



CATEGORY

Bread & Yeast Compounds, Bread & Roll Concentrates



INGREDIENT FEATURES

Halal, Vegan, Vegetarian