



HERCULES BREAD CONCENTRATE

OVERVIEW

HERCULES BREAD CONCENTRATE is a versatile product suitable for a wide range of bread, buns and rolls.,HERCULES BREAD CONCENTRATE is a powdered concentrate and is potassium bromate free.,One standard recipe is suitable for white bread and bread rolls and other recipes are available for sweet buns, grain, meal and rye breads.,HERCULES BREAD CONCENTRATE is economical to use. The usage rate is 5% on flour or total cereal content.,For versatility and economy we recommend HERCULES BREAD CONCENTRATE for all yeast goods

USAGE

5% on flour weight.

INGREDIENTS

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

PACKAGING

Code	Size	Type	Palletisation
3935-51		Plastic Bag	

METHOD

Group 1	
Ingredient	KG
Hercules Bread Concentrate	0.250
Flour	5.000
Yeast	0.200
Water (variable)	2.900
TOTAL WEIGHT	8.350
Total Weight: 16.700	

DESCRIPTION

No Time Dough.,1. Place Group 1 ingredients in mixer and develop thoroughly.,2. Dough temperature 30-31°C(86-88°F).
,3. Allow dough to recover 5 minutes.,4. Scale and mould as desired.,5. Prove then bake at 250°C(480°F).



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

9 Months (270) days



TYPE

Powder



ALLERGENS

Gluten



CATEGORY

Bread & Yeast Compounds, Bread & Roll Concentrates



INGREDIENT FEATURES

Halal, Vegetarian