



CATEGORY

Bread, Buns & Rolls

GRAIN BREAD

QUANTUM PLUS + FINO GRAN BASE

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	3.900	100.00
FINO GRAIN BASE	1.100	28.00
Salt	0.100	2.60
QUANTUM PLUS	0.065	1.25
Optional: MASTERFAT	0.125	3.20
BAKELS INSTANT ACTIVE YEAST	0.065	1.25
Water (variable)	2.800	72.00
Total Weight:		8.155

METHOD

No time dough. Place all ingredients in machine bowl and develop thoroughly. Dough temperature 30-31°C. Allow dough to recover 5-10 minutes. Scale and mould as desired. Proof then bake at 230°C.

BAKELS LIQUID IMPROVER + FINO GRAIN BASE

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	4.000	100.00
<u>FINO GRAIN BASE</u>	1.000	25.00
Salt	0.100	2.50
BAKELS LIQUID IMPROVER	0.140	3.50
<u>Bakels Instant Active Yeast</u>	0.065	1.60
Water (variable)	2.800	75.00
Total Weight:		8.105

METHOD

No time dough. Place all ingredients into machine bowl and develop thoroughly. Dough temperature 30-31°C. Allow dough to recover 5 minutes. Scale and mould as desired. Prove then bake at 230°C.

FINO BREAD & ROLL CONCENTRATE

INGREDIENTS

Group 1

Ingredient	KG	%
<u>FINO BREAD AND ROLL CONCENTRATE</u>	0.500	14.30
<u>FINO GRAIN BASE</u>	1.500	43.00
Flour	3.500	100.00
<u>BAKELS INSTANT ACTIVE YEAST</u>	0.065	1.90
Water (variable)	2.950	84.00
<u>MASTERFAT (optional)</u>	0.150	4.30
Total Weight: 8.665		

METHOD

No time dough. Place all ingredients in machine bowl and develop thoroughly. Dough temperature 30-31°C. Allow dough to recover 5 minutes. Scale and mould as desired. Proof then bake at 230°C.

HERCULES BREAD CONCENTRATE

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	3.500	100.00
<u>FINO GRAIN BASE</u>	1.500	42.00
<u>HERCULES BREAD CONCENTRATE</u>	0.250	7.20
<u>MASTERFAT (optional)</u>	0.150	4.30
<u>BAKELS INSTANT ACTIVE YEAST</u>	0.065	1.90
Water (variable)	2.850	81.40
Total Weight: 8.315		

METHOD

No time dough. Place all ingredients in machine bowl and develop thoroughly. Dough temperature 30-31°C. Allow dough to recover 5-10 minutes. Scale and mould as desired. Prove then bake at 230°C.

8 GRAIN SPECIALTY BREAD BASE

INGREDIENTS

Group 1

Ingredient	KG	%
<u>HERCULES BREAD CONCENTRATE</u>	0.300	6.00
Flour	5.000	100.00
<u>8 GRAIN SPECIALTY BREAD BASE</u>	1.500	30.00
<u>Bakels Instant Active Yeast</u>	0.075	1.50
Water (variable)	3.500	70.00
Total Weight: 10.375		

METHOD

No time dough. Place all ingredients in machine bowl and develop thoroughly. Dough temperature 30-31°C. Allow dough to recover 5-10 minutes. Scale and mould as desired. Proof then bake at 230°C.