



CATEGORY

Bread Rolls, Bread, Buns & Rolls

WHITE BREAD / ROLLS

QUANTUM PLUS

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	5.000	100.00
Salt	0.100	2.00
<u>BAKELS INSTANT ACTIVE YEAST</u>	0.065	1.30
Water (variable)	3.000	60.00
<u>QUANTUM PLUS</u>	0.050	1.00
<u>Optional: MASTERFAT</u>	0.100	2.00
Total Weight: 8.315		

METHOD

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

LECITEM UNIVERSAL

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	5.000	100.00
Salt	0.090	1.80
<u>LECITEM UNIVERSAL</u>	0.050	1.00
Water (variable)	2.900	58.00
<u>Bakels Instant Active Yeast</u>	0.065	1.30
<u>MASTERFAT (optional)</u>	0.150	3.00
Total Weight: 8.255		

METHOD

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

HERCULES BREAD CONCENTRATE

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	5.000	100.00
<u>HERCULES BREAD CONCENTRATE</u>	0.250	5.00
<u>MASTERFAT (optional)</u>	0.100	2.00
<u>BAKELS INSTANT ACTIVE YEAST</u>	0.065	1.30
Water (variable)	2.900	58.00
Total Weight: 8.315		

METHOD

No time dough. Place all ingredients in machine bowl and develop thoroughly. Dough temperature 30-31¼C. Allow dough to recover 5-10 minutes. Scale and mould as desired. Prove then bake at 230¼C.

BAKELS LIQUID IMPROVER

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	5.000	100.00
Salt	0.100	2.00
BAKELS LIQUID IMPROVER	0.125	2.50
<u>Bakels Instant Active Yeast</u>	0.065	1.30
Water (variable)	2.800	56.00
Total Weight: 8.090		

METHOD

1. No time dough. Place all ingredients in machine bowl and develop thoroughly.
2. Dough temperature 30-31¼C. Allow dough to recover 5 minutes.
3. Scale and mould as desired. Prove then bake at 230¼C.

FINO BREAD & ROLL CONCENTRATE

INGREDIENTS

Group 1

Ingredient	KG	%
<u>FINO BREAD AND ROLL CONCENTRATE</u>	0.500	10.00
Flour	5.000	100.00
<u>BAKELS INSTANT ACTIVE YEAST</u>	0.065	1.30
Water (variable)	3.000	60.00
Total Weight: 8.565		

METHOD

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

LECINTA SPECIAL

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	5.000	100.00
Salt	0.090	1.80
<u>LECINTA SPECIAL</u>	0.075	1.50
<u>COUNTRY OVEN DOBRIM 90</u>	0.013	0.25
<u>Bakels Instant Active Yeast</u>	0.065	1.30
Water (variable)	2.800	56.00
<u>MASTERFAT</u>	0.150	3.00
Total Weight: 8.193		

METHOD

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

LIQUID IMPROVER + MASTER

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	5.000	100.00
Salt	0.100	2.00
Sugar	0.150	3.00
BAKELS LIQUID IMPROVER	0.125	2.50
<u>BAKELS INSTANT ACTIVE YEAST</u>	0.080	1.60
Water (variable)	2.700	54.00
<u>MASTERFAT</u>	0.200	4.00
Optional: MONOFRESH	0.050	1.00
Total Weight: 8.405		

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.