



## CATEGORY

Bread Rolls, Bread, Buns & Rolls

# WHOLEMEAL BREAD / ROLLS

## FINO MEAL BASE + QUANTUM PLUS

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Flour	3.800	100.00
Salt	0.100	2.60
QUANTUM PLUS	0.075	1.90
Optional: MASTERFAT	0.125	3.20
BAKELS INSTANT ACTIVE YEAST	0.075	1.90
Water (variable)	3.300	86.80
FINO MEAL BASE	1.200	31.60
<b>Total Weight:</b>	<b>8.675</b>	

### 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.

## FINO BREAD & ROLL CONCENTRATE

### INGREDIENTS

#### Group 1

Ingredient	KG	%
<u>FINO BREAD AND ROLL CONCENTRATE</u>	0.500	50.00
Wholemeal	4.000	400.00
<u>BAKELS INSTANT ACTIVE YEAST</u>	0.080	8.00
Water (variable)	3.200	320.00
Flour	1.000	100.00
<u>MASTERFAT (optional)</u>	0.150	15.00
<b>Total Weight:</b>	<b>8.930</b>	

### METHOD

No time dough. Place all ingredients in machine bowl and develop thoroughly. Dough temperature 30-31°C (86-88°F). Allow dough to recover 5 minutes. Scale and mould as desired. Proof then bake at 250°C (480°F).

## FINO MEAL BASE

### INGREDIENTS

## Group 1

Ingredient	KG	%
<b><u>FINO BREAD AND ROLL CONCENTRATE</u></b>	0.500	13.20
<b><u>FINO MEAL BASE</u></b>	1.200	31.60
Flour	3.800	100.00
<b><u>BAKELS INSTANT ACTIVE YEAST</u></b>	0.080	2.10
Water (variable)	3.400	89.50
<b><u>MASTERFAT</u></b>	0.150	3.90
<b>Total Weight:</b> 9.130		

## 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.

## FINO MEAL BASE + LECITEM UNIVERSAL

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Flour	3.800	100.00
<b><u>FINO MEAL BASE</u></b>	1.200	31.60
Salt	0.100	2.90
<b><u>LECITEM UNIVERSAL</u></b>	0.050	1.40
<b><u>BAKELS INSTANT ACTIVE YEAST</u></b>	0.065	1.90
Water (variable)	3.250	85.50
<b>Total Weight:</b> 8.465		

## 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.