



## BAKELS CRUSTY BREAD CONCENTRATE

### OVERVIEW

For the preparation of crisp French sticks, bread rolls and other items with a crisp crunchy crust

### USAGE

3.2% on flour

### INGREDIENTS

Sugar, Wheat Flour, Emulsifier (E472(e)), Leavening (E450), Non Fat Milk Solids, Malt Flour, Soy Flour, Mineral Salt (E170), Flour Improver (E300,E920), Enzyme

### PACKAGING

| Code | Size  | Type | Palletisation |
|------|-------|------|---------------|
| 3946 | 15 KG | Bag  |               |

## NUTRITIONAL INFORMATION

| Type                              | Value    |
|-----------------------------------|----------|
| Energy (kJ)                       | 1,620.00 |
| Energy (Kcal)                     | 388.00   |
| Protein (g)                       | 8.00     |
| Fat (g)                           | 21.40    |
| Fat (of which saturates)(g)       | 20.10    |
| Carbohydrate (g)                  | 46.10    |
| Carbohydrate (of which sugars)(g) | 16.60    |
| Sodium (mg)                       | 2,180.00 |

## METHOD

|                                   |              |
|-----------------------------------|--------------|
| Group 1                           |              |
| Ingredient                        | KG           |
| Bread Flour                       | 1.000        |
| Chilled Water                     | 0.600        |
| BAKELS CRUSTY BREAD CONCENTRATE   | 0.030        |
| ROTITEX                           | 0.020        |
| Salt                              | 0.018        |
| BAKELS INSTANT ACTIVE DRIED YEAST | 0.010        |
| <b>Total Weight:</b>              | <b>1.678</b> |

## DESCRIPTION

1. Add all ingredients into a mixing bowl and develop into a dough. 2. Divide dough into 250 g each, intermediate proof for 30 minutes. 3. Gently mould dough into 20 inches long and place onto a baguettes tray. 4. Give a final proof of approximate 60 minutes at 35°C and relative humidity 75%. 5. Bake with steam at 250°C for 25-30 minutes.



### STORAGE

Cool and dry conditions 18 ±  
2°C Cool and dry conditions  
18 ± 2°C



### SHELF LIFE

365 days



### TYPE

Bag



### ALLERGENS

Wheat, Wheat Products, Milk,  
Milk Products, Soy, Soy  
Products, Barley, Barley  
Products



### CATEGORY

Bread Improvers, Breads, Rolls & Pastry



### BRANDS

Bakels