



BAKELS MILK BUN CONCENTRATE

OVERVIEW

For the convenient production of high quality milk buns

USAGE

Refer to Recipe

INGREDIENTS

Wheat Flour, Sugar, Milk Solids, Dehydrated Sour Dough, Salt, Starch, Soy Flour, Permitted Emulsifier (E481, E472(E)), Mineral Salt (E170), Permitted Emulsifier (E471), Flour Improver (E300), Enzyme

PACKAGING

Code	Size	Type	Palletisation
3700	10 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,590.00
Energy (Kcal)	379.00
Protein (g)	8.10
Fat (g)	2.50
Fat (of which saturates)(g)	1.40
Carbohydrate (g)	79.40
Carbohydrate (of which sugars)(g)	39.30
Dietary Fibre (g)	1.40
Sodium (mg)	691.00

METHOD

Group 1	
Ingredient	KG
BAKELS MILK BUN CONCENTRATE	1.000
Bread Flour	1.000
Eggs	0.200
BAKELS INSTANT ACTIVE DRIED YEAST	0.024
Water	0.640
Total Weight:	2.864
Group 2	
Ingredient	KG
BAKELS MARGARINE P	0.300
Total Weight:	0.300

DESCRIPTION

1. Mix Group 1 for 8 - 10 minutes. 2. Add in Group 2 and mix for another 5 - 6 minutes or until the dough is well developed. 3. Allow the dough to rest for 10 minutes. 4. Scale and mould 60gms of dough into desired shape. 5. Prove the dough. 6. Bake at 180±5°C for 20 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, Barley, Barley Products, Milk, Milk Products



CATEGORY

Breads, Rolls & Pastry, Bread Mixes



FINISHED PRODUCT

Milk Bun



BRANDS

Bakels