



## BAKTEM 10% BRIOCHE PASTE CONCENTRATE

### OVERVIEW

Baktem 10% Brioche Paste Concentrate contains vegetable oils, sugar and emulsifiers.

Suitable for the production of top quality brioche products.

Benefits include:

- Superior built-in softness
- Delicious rich flavour
- Appetising golden colour

### USAGE

10% on flour weight.

### INGREDIENTS

Dextrose, Rapeseed Oil, Salt, Palm Stearin, Palm Oil, Emulsifiers (E481, E471), Wheat Flour (Statutory Additives: Calcium Carbonate, Iron, Thiamine, Niacin), Colour (E160a(iii)), Flavouring, Flour Treatment Agent (E300 )

## PACKAGING

| Code   | Size   | Type         | Palletisation |
|--------|--------|--------------|---------------|
| 378500 | 12.5kg | Lined carton | 30            |

## NUTRITIONAL INFORMATION

| Type                              | Value    |
|-----------------------------------|----------|
| Energy (kJ)                       | 2,432.00 |
| Energy (Kcal)                     | 588.00   |
| Fat (g)                           | 53.17    |
| Fat (of which saturates)(g)       | 21.66    |
| Available Carbohydrate (g)        | 27.18    |
| Carbohydrate (of which sugars)(g) | 25.66    |
| Protein (g)                       | 0.20     |
| Fibre (g)                         | 0.14     |
| Salt (g)                          | 15.68    |

## METHOD

| Group 1                              |        |        |
|--------------------------------------|--------|--------|
| Ingredient                           | KG     | %      |
| Bread flour                          | 10.000 | 100.00 |
| Baktem 10% Brioche Paste Concentrate | 1.000  | 10.00  |
| Sugar                                | 0.800  | 8.00   |
| Yeast                                | 0.400  | 4.00   |
| Water                                | 5.000  | 50.00  |
| <b>Total Weight: 17.200</b>          |        |        |

## YIELD

229 brioche buns

## DESCRIPTION

Brioche Buns 1. Place all of the ingredients into a spiral mixing bowl. 2. Mix on slow speed for 2 minutes and fast speed for 6 minutes, until fully developed. 3. Dough temperature should be 24-26°C. 4. Scale at 75g for brioche buns. 5. Prove for 60 minutes. 6. Bake at 220°C for 14 minutes. Note: For a richer product, butter can be added to a maximum of 10% on flour weight (not vegan suitable).

## ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



#### STORAGE

Cool and dry conditions



#### SHELF LIFE

270 days



#### TYPE

Paste



#### ALLERGENS

Wheat



#### CATEGORY

Bread, Roll & Morning Goods,  
Brioche Concentrates



#### INGREDIENT FEATURES

Vegan suitable, Vegetarian



#### FINISHED PRODUCT

Brioche