



## BAKTEM 10% SOFT BUN CONCENTRATE

### OVERVIEW

Baktem 10% Soft Bun Concentrate is a concentrate in powder form.

For the production of a range of speciality buns, to which bun spice can be added for Hot Cross Buns etc.

### BENEFITS INCLUDE:

- Excellent softness over life.
- Produces soft, short eating buns with good volume.
- Good cost in use.
- Bakels have incorporated top quality ingredients into this concentrate, which is simple and convenient to use.

### USAGE

10% on flour weight.

### INGREDIENTS

Sugar, Dextrose, Salt, Emulsifiers (E472e, E481, E471), Rapeseed Oil, Enzyme (Wheat), Flour Treatment Agent (E300)

## PACKAGING

Code	Size	Type	Palletisation
392915	12.5kg	Bag	60

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,636.00
Energy (Kcal)	388.00
Fat (g)	11.39
Fat (of which saturates)(g)	7.92
Available Carbohydrate (g)	71.47
Carbohydrate (of which sugars)(g)	71.37
Protein (g)	0.02
Fibre (g)	0.04
Salt (g)	14.94

## METHOD

Group 1		
Ingredient	KG	%
Bread flour	10.000	100.00
Baktem 10% Soft Bun Concentrate	1.000	10.00
Yeast	0.470	4.70
Sugar	0.280	2.80
Water	5.625	56.25
<b>Total Weight: 17.375</b>		

## YIELD

290 Speciality Buns

## DESCRIPTION

Speciality Bun 1. Add all ingredients into a spiral mixing bowl. 2. Mix for 2 minutes on slow speed and 6 minutes on fast speed. 3. Dough temperature should be 23-26°C. 4. Scale at 60g per bun and mould into round shapes. 5. Prove for 50-55 minutes. 6. Bake at 230°C for 12-15 minutes. 7. Glaze with Bun Glaze RTU. Add mixed fruit (at 50% OFW), peel (at 6.3% OFW) and mixed spice (at 0.9% OFW) for hot cross buns.



#### STORAGE

Cool and dry conditions



#### SHELF LIFE

270 days



#### TYPE

Powder



#### ALLERGENS

Wheat



#### CATEGORY

Bread, Roll & Morning Goods,  
Bun Concentrates



#### INGREDIENT FEATURES

Vegan suitable, Vegetarian



#### FINISHED PRODUCT

Hot Cross Bun, Soft Roll,  
Speciality Bun



#### BRANDS

Baktem