



BAKTEM 5% CRUSTY CONCENTRATE

OVERVIEW

Baktem 5% Crusty Concentrate is a powdered concentrate for the production of crusty rolls, French sticks, baguettes and similar crusty lines.

BENEFITS INCLUDE:

- High volume.
- Excellent crispy crust.
- Good crust retention.
- Good economy in use.

USAGE

5% on flour weight.

INGREDIENTS

Salt, Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Soya Flour, Emulsifiers (E472e, E481, E471), Flour Treatment Agent (E300, E920)

PACKAGING

Code	Size	Type	Palletisation
392955	12.5kg	Bag	40

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,077.00
Energy (Kcal)	258.00
Fat (g)	12.82
Fat (of which saturates)(g)	8.74
Available Carbohydrate (g)	24.18
Carbohydrate (of which sugars)(g)	2.15
Protein (g)	9.34
Fibre (g)	4.07
Salt (g)	31.39

METHOD

Group 1		
Ingredient	KG	%
Bread flour	10.000	100.00
Baktem 5% Crusty Concentrate	0.500	5.00
Yeast	0.375	3.75
Water	5.625	56.25
Total Weight: 16.500		

DESCRIPTION

Crusty Rolls/Baguettes/Batons 1. Add all ingredients into a spiral mixing bowl. 2. Mix for 2 minutes on slow speed and 6 minutes on fast speed, until fully developed. 3. Dough temperature should be 24-26°C. 4. Scale as desired. 5. Prove for 40-50 minutes. 6. Bake at 240°C for 20 minutes, with steam during first 20 seconds. 7. Pull damper for final 5 minutes.

ADDITIONAL INFORMATION

Alternative mixing:

Conventional 15 minutes.

High speed 2.5-3 minutes.

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

180 days



TYPE

Powder



ALLERGENS

Soya, Wheat



CATEGORY

Bread, Roll & Morning Goods,
Crusty Concentrates



INGREDIENT FEATURES

Vegan suitable, Vegetarian



FINISHED PRODUCT

Baguette, Crusty Bread, Crusty Roll,
Scotch Roll