



## BAKTEM 5% SOFT ROLL CONCENTRATE

### OVERVIEW

Baktem 5% Soft Roll Concentrate is a powdered concentrate for the production of excellent soft rolls and baps.

Used at only 5% on flour weight, to which flour, yeast and water are added.

### BENEFITS INCLUDE:

- High volume soft rolls and baps.
- Good shelf life.
- Cost in use savings.
- Suitable for all types of mixers.
- Excellent crumb structure and fresh keeping qualities.
- Suitable for wholemeal.

### USAGE

5% on flour weight.

### INGREDIENTS

Dextrose, Salt, Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Emulsifiers (E471, E472e), Rapeseed Oil, Flour Treatment Agent (E300)

## PACKAGING

Code	Size	Type	Palletisation
392967	12.5kg	Bag	60

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,233.00
Energy (Kcal)	292.00
Fat (g)	12.97
Fat (of which saturates)(g)	7.91
Available Carbohydrate (g)	42.28
Carbohydrate (of which sugars)(g)	31.79
Protein (g)	1.25
Fibre (g)	0.59
Salt (g)	26.34

## METHOD

Group 1		
Ingredient	KG	%
Bread flour	10.000	100.00
Baktem 5% Soft Roll Concentrate	0.500	5.00
Yeast	0.312	3.12
Water	5.810	58.10
<b>Total Weight:</b> 16.622		

## YIELD

184 soft rolls

## DESCRIPTION

1. Place 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 23-36°C. 4. Scale at 90g and mould into roll shape. 5. Prove for 50-55 minutes. 6. Bake at 230°C for 15 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

270 days



#### TYPE

Powder



#### ALLERGENS

Wheat



#### CATEGORY

Bread, Roll & Morning Goods,  
Soft Roll Concentrates



#### INGREDIENT FEATURES

Vegan suitable, Vegetarian



#### FINISHED PRODUCT

Hamburger Bun, Soft Roll, Wholemeal