



BAKTEM 7% SOFT ROLL CONCENTRATE

OVERVIEW

Baktem 7% Soft Roll Concentrate is a soya-free powdered concentrate, requiring only the addition of flour, yeast and water.

BENEFITS INCLUDE:

- Excellent white and brown rolls and baps.
- Economical in use.
- Short eating finished goods.
- Excellent volume.
- Good flavour and fresh eating qualities.

USAGE

7% on flour weight.

INGREDIENTS

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

PACKAGING

Code	Size	Type	Palletisation
393160	12.5kg	Bag	60

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,412.00
Energy (Kcal)	335.00
Fat (g)	9.03
Fat (of which saturates)(g)	6.09
Available Carbohydrate (g)	59.12
Carbohydrate (of which sugars)(g)	27.77
Protein (g)	3.59
Fibre (g)	1.62
Salt (g)	21.49

METHOD

Group 1		
Ingredient	KG	%
Bread flour	10.000	100.00
Baktem 7% Soft Roll Concentrate	0.700	7.00
Yeast	0.313	3.13
Water	5.625	56.25
Total Weight: 16.638		

YIELD

185 soft rolls

DESCRIPTION

Soft Rolls/Baps 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 round shape. 5. Prove for 45 minutes. 6. Bake at 232°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