



BAKTEM BLUE 20% BUN CONCENTRATE

OVERVIEW

Baktem Blue 20% Bun Concentrate is a complete concentrate in paste form.

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

BENEFITS INCLUDE:

- Designed to suit all types of mixers on a no time dough process.
- Provides soft, short eating buns with good volume.
- Good fresh keeping qualities and are delicious to eat.
- Bakels have incorporated top quality ingredients into this concentrate, which is simple and convenient to use.

USAGE

20% on flour weight.

INGREDIENTS

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

PACKAGING

Code	Size	Type	Palletisation
175220	12.5kg	Lined carton	36

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,508.00
Energy (Kcal)	604.00
Fat (g)	48.46
Fat (of which saturates)(g)	26.31
Available Carbohydrate (g)	40.25
Carbohydrate (of which sugars)(g)	26.93
Protein (g)	1.52
Fibre (g)	0.66
Salt (g)	8.26

METHOD

Group 1		
Ingredient	KG	%
Bread flour	10.000	100.00
Baktem Blue 20% Bun Concentrate	2.000	20.00
Yeast	0.400	4.00
Water	5.000	50.00
Total Weight: 17.400		

YIELD

464 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, until fully developed. 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 45%), peel (at 0.9%) and spice (at 0.9%) for hot cross buns.

ADDITIONAL INFORMATION

Alternative mixing:

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

Paste



ALLERGENS

Wheat



CATEGORY

Bread, Roll & Morning Goods,
Bun Concentrates



INGREDIENT FEATURES

Vegan suitable, Vegetarian



FINISHED PRODUCT

Brioche, Doughnut, Hot Cross
Bun, Speciality Bun, Stollen



BRANDS

Baktem