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BAKTEM RED 10% SOFT ROLL CONCENTRATE

OVERVIEW

Baktem Red 10% Soft Roll Concentrate is a complete concentrate in paste form.

For the production of delicious soft rolls, hamburger rolls and baps etc.

BENEFITS INCLUDE:

- Just add flour, yeast and water.
- With the addition of sugar and fruit, it also produces first class buns and hot cross buns etc.

USAGE

10% on flour weight.

INGREDIENTS

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



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PACKAGING

Code	Size	Туре	Palletisation
175020	12.5kg	Lined carton	36

NUTRITIONAL INFORMATION

Туре	Value
Energy (kJ)	2,471.00
Energy (Kcal)	597.00
Fat (g)	54.27
Fat (of which saturates)(g)	21.77
Available Carbohydrate (g)	27.06
Carbohydrate (of which sugars)(g)	25.54
Protein (g)	0.20
Fibre (g)	0.13
Salt (g)	15.93

METHOD

Group 1		
Ingredient	KG	%
Wheat flour	10.000	100.00
Baktem Red 10% Soft Roll Concentrate	1.000	10.00
Yeast	0.300	3.00
Water	5.500	55.00
Total Weight: 16.800		

YIELD

186 soft rolls

DESCRIPTION

1. Place all of the 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 at 90g. 5. Prove for 50-55 minutes at 27°C. 6. Bake at 230°C for 12-15 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.



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STORAGE	SHELF LIFE	TYPE	ALLERGENS
Cool and dry conditions	360 days	Paste	Wheat
i=	90		
CATEGORY	INGREDIENT FEATURES	FINISHED PRODUCT	BRANDS
Bread, Roll & Morning Goods, Soft Roll Concentrates	Vegan suitable, Vegetarian	Croissant, Hamburger Bun, Hot Cross Bun, Soft Roll	Baktem