



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

BBQ



## FINISHED PRODUCT

Soft Roll

# SOFT ROLLS

## LECITEM 1000

## INGREDIENTS

### Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
Shortening	0.470	4.70
Yeast	0.312	3.12
<u>Lecitem® 1000</u>	0.200	2.00
Salt	0.153	1.53
Sugar	0.125	1.25
Water	5.625	56.25

**Total Weight:** 16.885

**Yield:** 187 soft rolls

## METHOD

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 45-50 minutes.
6. Bake at 230°C for 15 minutes.

## LECITEM 2000

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
Shortening	0.470	4.70
Yeast	0.312	3.12
<u>Lecitem® 2000</u>	0.200	2.00
Salt	0.150	1.50
Sugar	0.125	1.25
Water	5.625	56.25
<b>Total Weight: 16.882</b>		

**Yield:** 187 soft rolls

### METHOD

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 45-50 minutes.
6. Bake at 230°C for 15 minutes.

## LECITEM PREMIUM PASTE IMPROVER

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
Yeast	0.312	3.12
Shortening	0.470	4.70
Salt	0.150	1.50
Sugar	0.125	1.25
<u>Lecitem® Premium Paste Improver</u>	0.100	1.00
Water	5.625	56.25
<b>Total Weight: 16.782</b>		

**Yield:** 186 soft rolls

### METHOD

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 45-50 minutes.
6. Bake at 230°C for 15 minutes.

## QUANTUM CLEAN LABEL IMPROVER

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
Shortening	0.470	4.70
Yeast	0.312	3.12
Salt	0.150	1.50
Sugar	0.125	1.25
<u>Quantum Clean Label Improver</u>	0.100	1.00
Water	5.625	56.25
<b>Total Weight: 16.782</b>		

**Yield:** 186 soft rolls

### METHOD

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 45-50 minutes.
6. Bake at 230°C for 15 minutes.

## QUANTUM PREMIUM BREAD IMPROVER

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
Shortening	0.470	4.70
Yeast	0.312	3.12
<u>Quantum Premium Bread Improver</u>	0.200	2.00
Salt	0.120	1.20
Water	5.940	59.40
<b>Total Weight: 17.042</b>		

**Yield:** 189 soft rolls

## METHOD

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 45-50 minutes.
6. Bake at 230°C for 15 minutes.

## SUPER LECITEM 3000

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
Shortening	0.470	4.70
Yeast	0.312	3.12
Salt	0.150	1.50
Sugar	0.125	1.25
<u>Super Lecitem® 3000</u>	0.100	1.00
Water	5.625	56.25

Total Weight: 16.782

Yield: 186 soft rolls

## METHOD

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 45-50 minutes.
6. Bake at 230°C for 15 minutes.

## BAKTEM RED 10% SOFT ROLL CONCENTRATE

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
<u>Baktem Red 10% Soft Roll Concentrate</u>	1.000	10.00
Yeast	0.300	3.00
Water	5.500	55.00

Total Weight: 16.800

Yield: 187 soft rolls

## METHOD

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 12-15 minutes.

## BAKTEM 5% SOFT ROLL CONCENTRATE

### INGREDIENTS

#### Group 1

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

**Yield:** 184 soft rolls

## METHOD

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.

## LECITEM 1000 + EMINEX LIQUID

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
<u>Eminex Liquid</u>	0.560	5.60
Yeast	0.312	3.12
Sugar	0.280	2.80
<u>Lecitem® 1000</u>	0.200	2.00
Salt	0.156	1.56
Water	5.125	51.25
<b>Total Weight: 16.633</b>		

**Yield:** 185 soft rolls

## METHOD

1. Place all ingredients into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 7 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 250°C for 12-15 minutes.

## BAKTEM 7% SOFT ROLL CONCENTRATE

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
<u>Baktem 7% Soft Roll Concentrate</u>	0.700	7.00
Yeast	0.313	3.13
Water	5.625	56.25
<b>Total Weight: 16.638</b>		

**Yield:** 185 soft rolls

## METHOD

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.

## BAKTEM 10% SOFT ROLL CONCENTRATE

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
<u>Baktem 10% Soft Roll Concentrate</u>	1.000	10.00
Yeast	0.313	3.13
Water	5.500	55.00
<b>Total Weight: 16.813</b>		

**Yield:** 187 soft rolls

## METHOD

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 50-55 minutes.
6. Bake at 232°C for 12-15 minutes.