



BAKTEM CRUSTY 5% SG

OVERVIEW

Crusty 5% Concentrate is a powdered concentrate for the production of crusty rolls, French sticks, baguettes and similar crusty lines.

BENEFITS INCLUDE:

- High volume.
- Excellent crispy crust.
- Good crust retention.
- Good economy in use.

USAGE

5% on flour weight.

INGREDIENTS

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

PACKAGING

Code	Size	Type	Palletisation
392950	25 KG	Bag	40

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,106.00
Energy (Kcal)	265.00
Fat (g)	13.74
Fat (of which saturates)(g)	8.89
Carbohydrate (g)	23.60
Carbohydrate (of which sugars)(g)	1.71
Protein (g)	9.59
Fibre (g)	4.21
Salt (g)	31.28

METHOD

Group 1	
Ingredient	KG
Flour	16.000
Crusty 5% Concentrate	0.800
Yeast	0.600
Water	9.000
Total Weight: 26.400	

DESCRIPTION

Crusty Rolls/Baguettes/Batons 1. Place all of the ingredients into a spiral mixing bowl. 2. Mix on slow speed for 2 minutes. 3. Mix on fast speed for 6 minutes. 4. Scale as desired. 5. Prove for approximately 45 minutes. 6. Bake at 240°C (465°F) for 35-40 minutes (use steam during first 20 seconds and open damper for final 5 minutes of baking).

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

180 days



TYPE

Powder



ALLERGENS

Wheat, Soya



CATEGORY

Crusty Concentrates, Bread, Roll &
Morning Goods



INGREDIENT FEATURES

Vegan, Vegetarian



FINISHED PRODUCT

Baguette, Crusty Bread, Crusty Roll,
Scotch Roll