

Product Specification

Tuesday, 28 January 2020

BREAD, ROLL AND MORNING GOODS - ROLL CONCENTRATES

1

Product Name: LONDON ROLL CONCENTRATE (7%)**Product Code:** 393150

Information: LONDON ROLL CONCENTRATE is a concentrated free flowing powder that contains a balanced blend of raw materials to which the baker add his own flour, yeast and water to produce a wide range of soft rolls and baps etc.

LONDON ROLL CONCENTRATE is economical to use, the usage rate is 7% based on the flour weight, which can be white, brown or wholemeal and being in powder form it simplifies weighing.

The finished goods, using LONDON ROLL CONCENTRATE are short eating, with excellent volume, good flavour and fresh keeping qualities.

KGS

16.000 Flour

1.120 LONDON ROLL CONCENTRATE

0.500 Yeast(Approx)

9.000 Water (Approx)

APPROXIMATE MIXING TIMES

Conventional: 15 minutes

Spiral: 2 minutes slow, 6 minutes fast

High Speed: 2½ - 3 minutes

METHOD

No time dough

Dough temperature: 27° C (80°F)

Proof: Approximately 45 minutes

Bake: 15 minutes at 232°C (450°F)

For further recipes and full product specification please email technical@bakels.com