

Product Specification

Thursday, 19 September 2019

BREAD, ROLL AND MORNING GOODS - DOUGH RELAXANTS

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Product Name: BAKELS RELAX**Product Code:** 255050

Information: BAKELS RELAX is a concentrated dough relaxer based on synthetic L-Cysteine to provide a solution where poor extensibility and shrinkage in dough production can be an issue.

BAKELS RELAX acts as a reducing agent on the gluten network, allowing the dough to develop faster at the mixing stage. With mixing time being reduced by approximately 20 to 30%, this improves throughput and plant efficiency.

This relaxing effect allows the dough to be machined more easily, enabling it to be extended and shaped without tearing or shrinking back during proving.

Using BAKELS RELAX produces a softer dough and so means moulding can be carried out with lower pressure, resulting in greater gas retention and a more open textured product.

BAKELS RELAX has been developed for the production of speciality breads such as baguettes, ciabatta, petit pains, pressed and sheeted pizza bases, where a consistent shape and open texture are critical parameters.

Similarly it is ideal for finger rolls and burger buns where enhanced flow characteristics are important.

Scrap dough can be added back to fresh dough at a recommended level of approximately 2% of total dough weight to reduce wastage.

The usage rate is 0.5 to 1% of flour weight ie 5 to 10gm per 1kg of flour.

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