



## Product Specification

Wednesday, 13 November 2019

### BREAD, ROLL AND MORNING GOODS - SPECIALITY AND HEALTHY BREAD MIXES

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**Product Name:** ARTISAN COMPLETE

**Product Code:** 394160

**Information:** Artisan Bread Complete to which flour, water and yeast are added, is a clean label powdered bread improver with added sour dough for the production of top quality crusty, artisanal style breads, baguettes and ciabatta etc.

#### Kgs Ingredients

5.000 Artisan Bread Complete

0.100 Yeast (Approx)

3.500 Water (Approx)

#### Mixing Time

Spiral Mixer: 10 minutes slow plus 10 minutes fast.

#### Method

Finished dough temperature - 26°C (79°F) approximately.

60 minutes bulk fermentation in oiled container.

Tip out onto a workbench (do not knock back) divide into required weight and shapes.

Dry prove for 25-30 minutes.

Bake @ 240°C (465°F) for approximately 25 minutes.

For further recipes and full product specification please email [technical@bakels.com](mailto:technical@bakels.com)