

Product Specification

Wednesday, 13 November 2019

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

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Product Name: MEDITERRANEAN BREAD CONCENTRATE**Product Code:** 394225

Information: When used on a 50/50 ratio with flour, plus yeast and water, MEDITERRANEAN BREAD CONCENTRATE provides characteristic Mediterranean style bread and rolls with an appetising appearance and delicious savoury flavour.

When using either no time or long process doughs a wide variety of bread, rolls and pizza bases can quickly and easily be produced from this one mix, without the need for the baker to carry a range of spices, herbs and other specialised raw materials.

MEDITERRANEAN BREAD CONCENTRATE contains selected ingredients including basil and garlic flavours, yeast extract, dried mixed peppers, toasted onions, paprika, tomato powder and oregano.

Bread and rolls produced from MEDITERRANEAN BREAD CONCENTRATE, have a distinctive flavour and pizza like aroma and when filled with continental cheeses or cold meat, salami, pastrami etc and accompanied by fresh salad, will enhance your take away lines and increase sales.

KGS

5.000 MEDITERRANEAN BREAD CONCENTRATE

5.000 White Bread Flour

0.250 Yeast (approx.)

5.400 Water (approx.)

MIXING TIMES

Spiral Mixer: 3 minutes slow, 5 minutes fast

METHOD

Dough temperature 25oC (77oF).

No time dough.

Scale at 465gms or as required and allow dough to recover before final moulding.

Prove (approx): 60 minutes.

Bake: at 230oC (450oF) for 25 minutes (465gms)

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