



# SWEET DOUGH CONCENTRATE

## OVERVIEW

A concentrate that is perfectly designed for all kinds of sweet wheat dough. It gives good volume while making the result very soft. This versatile product is excellent for baking both sweet dough buns and soft white bread.

## INGREDIENTS

sugar, WHEAT flour, whey powder (MILK), dextrose, WHEAT GLUTEN, salt, citrus fibre, emulsifier E471, raising agents E450 and E500, E481, flavouring, enzyme, colour (E160a)

## PACKAGING

Code	Size	Type	Palletisation
374310	10 kg	Bag	460 kg (46x10kg)

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,500.00
Energy (kcal)	360.00
Fat (g)	2.50
of which saturated (g)	2.00
of which milk fat	0.06
Carbohydrate (g)	75.00
of which saccharides (g)	57.00
of which lactose	4.50
Dietary fiber (g)	3.50
Protein (g)	7.00
Sodium (g)	2.00
corresponds to approx (g salt)	5.62

## METHOD

Group Buns	
Ingredient	KG
Wheat flour	2.000
Water	1.100
Bakels Sweet Dough Concentrate	0.600
Rapeseed oil	0.225
Fresh yeast	0.175
Eggs	0.050
<b>Total Weight: 4.150</b>	

## DESCRIPTION

Use cold water. Mixing time: 6 minutes on low speed, 6 minutes on high speed. Resting time: 10 minutes. Proving time: 55 minutes. Baking temperature: 190°C Baking time: 80 g bun, approximately 8 minutes.



## STORAGE

Dry and not above 25°C (max 65% relative humidity)



## SHELF LIFE

365 days



## TYPE

Powder



## ALLERGENS

Gluten (wheat), Milk, May contain traces of egg



## CATEGORY

Bread Mixes & Concentrates, Sweet wheat dough bases



## FINISHED PRODUCT

Breakfast bread, Buns, Hamburger bun / sausage roll, Loaf Bread, Sweet dough, White bread



## BRANDS

Bakels



## FUNCTION

Softness, Volume