



# **Berliner / Krapfen 100%**

Art. Nr. 21314

## **Product Data**

*Berliner/Krapfen flour is a flour specially developed for the production of fatty pastries such as Berliner. Berliner/Krapfen flour contains 6 eggs /kg flour and excels due to its large volume, long freshness and short, pleasant bite.*

**Product Description:** *Berliner Mix*

**Shelf life from production:** *360 Days*

**Storage conditions:** *25°C / in the unopened original packaging /  
Store cool after opening*

## **Basic Recipes:**

*1000 g Berliner 100%*

*0.040 g Yeast*

*0.4-0.4.5 Liters Water*

## **Application:**

*Mixing time: 5 min. speed I*

*6 – 8 min. speed II*

*Dough temperature: 26- 28° C*

*Floor rest: none*

*Intermediate proof: 20 min.*

*Final proof: approx. 40 min. at 35° C and 75 % relative humidity*

*Then leave for approx. 40 min. on a cool place until a skin has formed on the surface*

*Baking: at approx. 175-180° C (4-6 min.)*

*Baking time 3+2+1*

## **Ingredients:**

*Wheat flour, Sugar, Fat powder, Dextrose, Egg white powder, Egg yolk powder, Wheat gluten, Salt, Whey powder, Soy flour, Raising agents (Diphosphate E450, Sodium carbonate E500), Calcium carbonate, Guar gum, Emulsifiers (E481, E471, E472e), Flavor, Enzymes.*

## **Packings:**

*10 kg paper bag with inner polyethylene layer*

*25 kg paper bag with inner polyethylene layer*