



Berliner / Krapfen 100%

Art. Nr. 21315

Product Data

*Berliner/Krapfen flour specially for the production of first-class
Berliner/Krapfen with guaranteed success*

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%

0.080 g Yeast

approx. 0.200 g Water

approx 0.200 g Egg

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, Corn syrup, Lactose, Wheat gluten, Powdered sugar, Fat powder
Emulsifiers E471, Lecithin powder E 322, Whey protein concentrate,
Egg white powder, Salt, emulsifiers E472e, Guar gum, Ascorbic acid E300, Flavor,
Enzyme, Cysteine.*

Packings:

10 kg paper bag with inner polyethylene layer

25 kg paper bag with inner polyethylene layer