



Berliner/Krapfen 50%

Art. Nr. 21316

Product Data

A universal concentrate specially developed for the production of Berliner. This concentrate is used at 50%

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:

5 g Berliner 50%

5 g White flour

0.400 g Yeast

4-4.5 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