



Berliner / Krapfen 20%

Art. Nr. 21317

Product Data

*A universal concentrate specially developed for the production of Berliner.
This concentrate is used at 20%*

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 wheat flour

0.200 g Berliner 20%

0.060 g Yeast

0.300 g Water approx.

0.225 g Egg approx.

0.100 g Margarine

Application:

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:

Ingredients: Sugar, 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