

BAKELS DOBRIM 1000

OVERVIEW

Blended bread improver in powder form for all types of bread doses 0.5 % bases on flour weight.

DESCRIPTION

1. Add all ingredients into a mixing bowl and develop into a dough. 2. Divide dough into 400 g each(1/2 toast mold), intermediate proof for 20 minutes. 3. Gently mold dough into toast shape. 4. Give a final proof of approximate 60 minutes at 35°C and relative humidity 75%. 5. Bake with steam at 200°C for 25-30 minutes.



STORAGE

Clean, dry and cool conditions <20°C



SHELF LIFE

12 months days



TYPE

Bag



CATEGORY

Bread Improvers



FINISHED PRODUCT

Brioche, Crusty Bread, Doughnut, Hamburger Bun, Hi-fiber Wholemeal Bread, Multigrains Bread & Buns, Multigrains Health Bread, Naan, Rye Bread, Soft Roll, Wholemeal Bread, Wholemeal Sandwich Bread



BRANDS

Bakels