



ROLL CONCENTRATE

REF: PC303

Review date 06.09.00

Macphie Roll Concentrate is a powder concentrate for the production of high volume soft roll goods. This new recipe is even more tolerant of the inconsistencies of flour or even delay, or mishandling, in production. In addition, baked products will have even greater shelf life, volume and softness giving an all round better performance.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
Bread Flour	32.000	70	0	<ul style="list-style-type: none">Mixing Time: Conventional Mixer - 15-20 minutes on middle speed. Spiral Mixer - 2 minutes on slow speed and 6 minutes on fast speed. High Speed Mixer - 2½-3 minutes (11 watt hours per kg of dough)Use water tempered to give a final dough temperature of 27°C (80°F)Prove at 40°C (104°F) 85% R.H. for approx. 50-60 minutes.For a 60g (2oz) unit, bake at 250-260°C (480-500°F) for approx. 10-12 minutes.
Macphie Roll Concentrate	3.000	6	8	
Yeast (approx.*)	1.000	2	4	
Water (approx.*)	18.000	39	8	
Total	54.000	118	4	

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.