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## 10000255 - Bread Concentrate - TIS

**Product Name:** Bread Concentrate

**Ref Number:** 10000255

**Pack Size:** 12.5Kg

**Product Information:** A versatile concentrate for making a wide range of premium white and brown crusty bread, crusty rolls, tin loaves, baguettes, ciabatta and croissants. Used at 3% of flour weight.

For recipe ideas visit [www.macphie.com](http://www.macphie.com)

### Recipe: Bread & Rolls – Kg

1.000Kg Bread Concentrate  
32.000Kg Bread Flour  
1.000Kg Yeast  
18.000Kg Tempered Water

### Recipe: Tin Bread – Kg

1.000Kg Bread Concentrate  
32.000Kg Bread Flour  
1.000Kg Yeast  
18.000Kg Tempered Water

**N.B Use tempered water to give a final dough temperature of 27°C**

### Method:

1. Place all ingredients into a Spiral Mixer or Conventional machine bowl with a hook.
2. \*\* Spiral Mixer - Add the water and mix for 2 mins on slow speed & 6 Minutes on fast speed.
3. \*\* Conventional Mixer – add the water and mix for 10-15 minutes on medium speed
4. Process as Required
5. Prove at 38-40°C / 80%RH for approx. 60 minutes

### Scaling Suggestions & Baking Times (approx.):

**N.B Set fan assisted oven 30°C Hotter before baking**

- **Baking Temperatures** 230°C/450°F (Fan Assisted 200°C/390°F)
- 60g Rolls, Bake for 15 Minutes
- 400g Loaf, Bake for 25-30 Minutes
- 800g Loaf, Bake for 30-35 Minutes

### Notes