



POTATOBREAD

OVERVIEW

A bread base that gives a moist bread based on potato flakes, which contributes to the bread's good taste. Optimal for burgers and sausage bread thanks to its softness and moist result.

USAGE

Mix the ingredients into a smooth dough. Normal driving times.

Dough temperature: 27-28 ° C

Resting time: None

Proofing time: 37°C approx. 50 min

Intro temp: 240 ° C

Steam: approx. 20 sec

Baking temp: within 180 ° C

Baking time: (550 g) in frame approx. 40 min

INGREDIENTS

WHEAT flour, potato flakes (27%), WHEAT GLUTEN, salt, sugar, emulsifier (E471), acidity regulator citric acid, enzyme

PACKAGING

Code	Size	Type	Palletisation
397411	20 kg	Bag	

NUTRITIONAL INFORMATION

Type	Value
Fat (g)	4.00
Carbohydrate (g)	62.00
of which saccharides (g)	6.00
Protein (g)	14.00
Sodium (g)	2.00
Salt (g)	5.00

METHOD

Group 1	
Ingredient	KG
Water	1.060
Bakels Potatobread	0.500
Bakels Dry Yeast	0.030
Wheat flour	1.300
Total Weight: 2.890	



STORAGE

Dry conditions, room temperature up to 25°C, relative humidity max 65%.



SHELF LIFE

365 days



TYPE

Powder



ALLERGENS

Gluten (wheat)



CATEGORY

Bread Mixes & Concentrates



FINISHED PRODUCT

Bread, Hamburger bun / sausage roll



BRANDS

Bakels