



SOFT DOUGH CONCENTRATE

OVERVIEW

This concentrate is perfectly designed for all kinds of sweet wheat doughs. It gives the final good a nice volume and also makes it very soft. You can store the dough or the finished product in the fridge and it stills stays fresh and soft. This versatile product is excellent for baking everything between buns and cakes to hamburger and toast bread.

PACKAGING

Code	Size	Type	Palletisation
	20 kg	Bag	



STORAGE

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



SHELF LIFE

270 days



TYPE

Powder



CATEGORY

Bread Mixes & Concentrates, Sweet wheat dough bases



FINISHED PRODUCT

Hamburger bun / sausage roll, Morning goods, Rolls



BRANDS

Bakels