



DISPLAY CONDITIONS

Room temperature



CATEGORY

Bakery



FINISHED PRODUCT

Bread, Soft rolls

MULTISEED PREBIOTIC ROLLS

INGREDIENTS

Group 1

Ingredient	KG
Water	1.000
Bakels Multiseed Prebiotic	1.000
Wheat flour	0.800
Bakels Lecimax Low	0.020
Bakels Lecisoft Master	0.020
Bakels Dry Yeast	0.020
Black syrup	0.150
Extra-ground coarse rye flour	0.300
Total Weight:	3.310

METHOD

Mixing time: 5 minutes on slow speed, 10- minutes in high speed.

Dough temperature: 26-28°C.

Resting time: 10 minutes.

Dough weight: 90g

Proving time: (37°C 78% moisture) 90 minutes.

Starting temperature: 230°C.

Steam: 7 seconds.

Baking temperature: 210°C.

Baking time: 12-13 minutes.