

ROLL BURG NUCLEO 50%

BAKERY ROLL BURG

Easy 50% concentrate bread mix, specially designed to make canapé, burger and hot-dog buns, pullman bread and panettone gastronomico, a savoury sandwich version of the classic Italian Christmas sweet. The end products will be marked by soft texture, fluffy white center with regular bubbles, thin crust and a tasty combination of sweet and salty.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01080090

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Milk

Cross-contaminations



Soybeans



Mustard



Sesame

INFO

Description

concentrated mix in powder for the production of milk bread, tartine, hamburger and hot dog.

Denomination

semifinished product for milk bread.

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GROUP

Extraordinary
made simple.

Directions for use

?TARTINE, HAMBURGER AND HOT DOG ROLLS ?

ROLL BURG NUCLEO kg 5

Wheat flour kg 5

Water kg 4-4,5

Yeast kg 0,3

Dough temperature: 26°C.

Mixing time (spiral kneader): 15 minutes.

First proofing: 10-15 minutes at 22-24°C.

Scaling weights:

60 g for hamburger and hot dog rolls

50 g for focaccine

30 g for tartine.

Final proofing: 50-60 minutes at 28-30°C.

Baking: at 200-220°C for 20 minutes according to size.

The bread obtained with ROLL BURG NUCLEO 50 according to the recipe indicated contain the following Ingredients:

W HEAT flour, water, MILK (14.5%), vegetable fat (palm), sugar, yeast, dextrose, salt, W HEAT malt flour, emulsifier:

E472e.



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