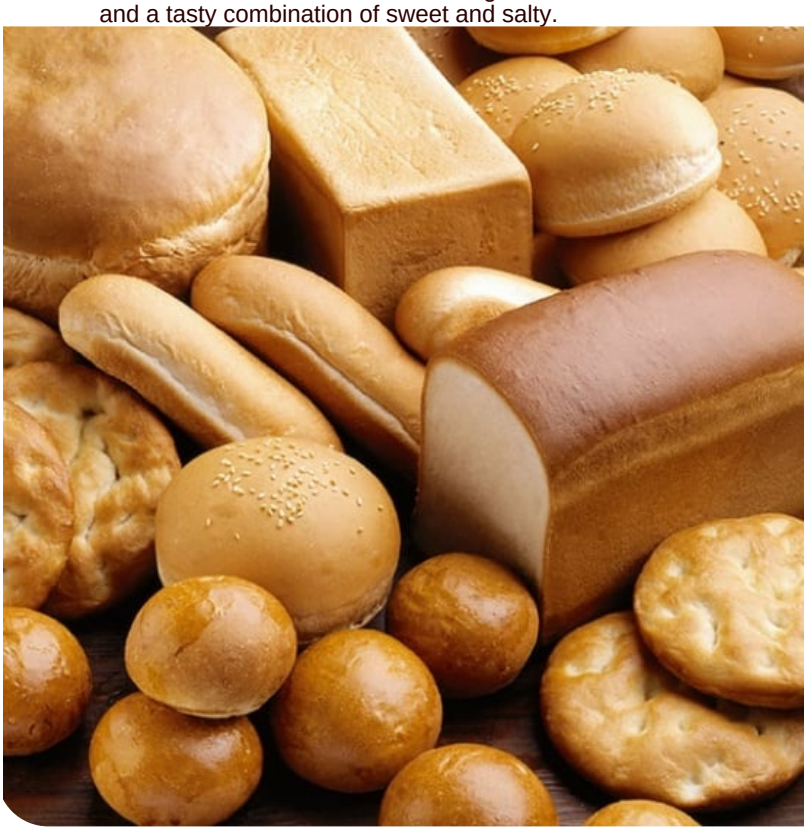
ROLL BURG

BAKERY ROLL BURG

Easy 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, soft 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 01080087

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Cereals

Soybeans

Milk

Cross-contaminations

Mustard

Sesame

INFO

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

Denomination
semifinished product for milk bread.

Directions for use
?TARTINE, HAMBURGER AND HOT DOG ROLLS ?
ROLL BURG kg 10
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 according to the recipe indicated contains the following Ingredients: W HEAT flour, water, MILK (18%), sugar, vegetable fat (palm), yeast, salt, SOY flour, dried WHEAT sourdough, emulsifiers: E472e-E471, glucose syrup, MILK proteins.