



RUSTIC BAGUETTE MIX 100%

OVERVIEW

A light brown-coloured, free-flowing powder.

INTENDED USE/ABUSE:

- BAKELS RUSTIC BAGUETTE MIX 100% is a complete mix which only requires the addition of water and yeast.
- Intended for all types of consumers.
- Damaged packaging can result in product contamination. Prevent exposure to air or strong vapour to maintain organoleptic and sensory properties of the product.

USAGE

As per recipe.

INGREDIENTS

Wheat Flour, Souring Agent, Sodium Chloride, Dextrose, Yeast, Vegetable Fat and/or Oil (Canola seed and/or Sunflower seed), Enzymes, Oxidizing Agent (E300)

PACKAGING

Code	Size	Type	Palletisation
39274	12.5 KG	Poly bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,412.00
Protein (g)	11.50
Total Fat (g)	2.70
Saturated fat (g)	1.50
Mono-unsaturated fat (g)	0.80
Poly-unsaturated fat (g)	0.20
Ash (g)	2.00
Carbohydrates (g)	58.00
Total Dietary Fibre (g)	2.20
Sugars (g)	0.00
Sodium (mg)	347.00

METHOD

Group 1	
Ingredient	KG
Rustic Baguette Mix 100%	2.000
Yeast	0.040
Water	1.400
Total Weight: 3.440	

DESCRIPTION

Place all ingredients into a spiral mixer and mix for 2 minutes on a slow speed and 6 minutes on a high speed. Transfer the dough into a lightly oiled plastic bucket and bulk ferment for 45 minutes covered. Scale dough into 250g or 150g then mould and rest for 10 minutes and then mould into desired shapes . Final proof ± 35 minutes outside proofer covered. Bake at $\pm 240^{\circ}\text{C}$ for ± 35 minutes. For the last 5 minutes open dampers.

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

270 days



TYPE

Powder



ALLERGENS

Wheat (Gluten)



CATEGORY

Speciality Bread and Roll Mixes



INGREDIENT FEATURES

Halaal certified