



## BRIOCHE CONCENTRATE PASTE

### OVERVIEW

Just add to a bread mix to convert into soft, short-eating brioche with great keeping quality. Add at 20% for a rich bun.

### INGREDIENTS

Vegetable fats and oils (emulsifiers (322 soy, 492), antioxidant (307, 307b)), Sugar, Egg Powder, Milk Solids, Natural Flavour, Iodised Salt, Wheat Flour, Inactive Dry Yeast, Malt flour (wheat), Natural colour (160a), Enzyme (amylase) (wheat), Antioxidant (ascorbic acid)

### PACKAGING

Code	Size	Type	Palletisation
378562	8 KG	Pail	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,620.00
Protein (g)	13.80
Fat- Total g	50.00
Fat - Saturated g	18.10
Carbohydrate (g)	31.40
Carbohydrate-Sugars g	28.60
Dietary Fibre g	0.20
Sodium mg	707.00

## METHOD

Group 1	
Ingredient	KG
Standard White Bread Mix	1.000
Sugar	0.080
Brioche Concentrate Paste	0.200
Bakels Instant Active Dried Yeast	0.040
Water (Variable)	0.560
<b>Total Weight: 1.880</b>	

## DESCRIPTION

Brioche 20% 1. Place all ingredients in mixing bowl of spiral mixer. 2. Mix on slow speed for 2 minutes. 3. Mix for approximately 8 minutes on fast speed until well-developed. 4. Finished dough temperature 28-30°C. 5. Rest dough for 10 minutes then scale, then rest for another 10 minutes. Or 6. Allow dough to recover for 20 minutes then knock back and scale. 7. Mould into required bread varieties. 8. Proof at 35°C and 70-80% RH for approximately 60 minutes until proofed. 9. Wash with egg wash 'Super Glossy'. 10. Bake at 200°C. Note: 100g roll bake at 200°C for approximately 15 minutes.



### STORAGE

Store below 25°C in clean, dry conditions and protected from direct sunlight., use within 6 weeks.



### SHELF LIFE

182 days



### TYPE

Pail



### ALLERGENS

Contains: wheat, gluten, egg, milk, soy, May be present due to shared equipment: sulphites



### CATEGORY

Bread Mixes and Concentrates



### FINISHED PRODUCT

Brioche