



HAMBURGER MIX

OVERVIEW

A fat concentrate that produces both burger and sweet buns with excellent colour, texture, colour and volume. Improved consistency due to dough tolerance, and excellent fresh-keeping and short-eating qualities.

USAGE

Hamburger Buns: 10 - 20%
Sweet fermented goods: 8 - 16%

INGREDIENTS

Sugar, Animal Fat, Vegetable Oil (antioxidant (307)), Wheat flour (thiamine, folate), Soy Flour, Emulsifier (471), Antioxidant (320)

PACKAGING

| Code | Size | Type | Palletisation |
|--------|-------|--------|---------------|
| 175001 | 15 KG | Carton | |

NUTRITIONAL INFORMATION

| Type | Value |
|-----------------------------------|----------|
| Energy (Kcal) | 2,380.00 |
| Protein (g) | 5.00 |
| Fat- Total g | 37.20 |
| Fat - Saturated g | 14.80 |
| Carbohydrate (g) | 53.40 |
| Carbohydrate (of which sugars)(g) | 41.10 |
| Dietary Fibre g | 1.70 |
| Sodium mg | 6.00 |

METHOD

| | |
|-----------------------------------|--------|
| Group 1 | |
| Ingredient | KG |
| Bakers Flour | 25.000 |
| Hamburger Mix | 3.750 |
| Salt | 0.500 |
| Dobrim 500 | 0.250 |
| Bakels Instant Active Dried Yeast | 0.425 |
| Dry gluten | 0.375 |
| Full Cream Milk Powder | 1.250 |
| Water (Variable) | 14.000 |
| Total Weight: 45.550 | |

DESCRIPTION

Hamburger Buns and Soft Rolls 1. Develop dough well in the machine. 2. Finished Dough Temperature 29°C. 3. Allow dough to recover 10?15 minutes. Divide and mould. 4. Prove and bake at 200°C. Notes: If flour has a requirement for a reducing agent, use RAPBRIM at recommended level. Dry gluten optional depending on flour strength. Adjust yeast to suit final proof. This recipe is based on HAMBURGER MIX at 15%. When using compressed yeast use 1.275kg (3 times that of Instant Active Dried Yeast).

ADDITIONAL INFORMATION

Product Information:

Excellent texture, colour and volume.

Also produces excellent sweet fermented goods.

Consistency is greatly improved due to improved dough tolerance.

Excellent fresh keeping qualities and buns have "short eating" qualities.

Economical to use with usage rates of:

Hamburger buns: 10 - 20%

Sweet fermented goods: 8 - 16%



STORAGE

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



SHELF LIFE

365 days



TYPE

Carton



ALLERGENS

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



CATEGORY

Bread Mixes and Concentrates, Specialised Fats



FINISHED PRODUCT

Bread, Bread Roll, Speciality Bun