

SHOPBAKE



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backaldrin®

DESCRIPTION:

The stop-and-go improver for optimal fermentation interruption, deep-frozen dough pieces and in-store baking.

PACKAGING:

- 25 Kg paper bag

DOSAGE:

- 3% on flour



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SHOPBAKE	Interrupted fermentation	Long-time processing	Frozen dough pieces	Frozen dough pieces
	Automatic dough proofer	Retarded fermentation	Unfermented	Fermented
Wheat Flour	10 kg	10 kg	10 kg	10 kg
Shopbake	0.300 kg	0.300 kg	0.300 kg	0.300 kg
Water (approx.)	5.300 kg	5.300kg	5.300kg	5.300kg
Yeast	0.300 kg - 0.500kg	0.100 kg - 0.300 kg	0.600kg	0.400kg
Salt	0.200 kg	0.200 kg	0.200 kg	0.200 kg
Margarine	0.200 kg	0.200 kg	0.200 kg	0.200 kg
Total doug	16.200 kg	16.000 kg	16.500 kg	16.300kg
Kneading time (spiral kneader)	4 - 6 mins at low speed	4 - 6 mins at low speed	4 - 6 mins at low speed	4 - 6 mins at low speed
	6 - 8 mins at high speed	6 - 8 mins at high speed	6 - 8 mins at high speed	6 - 8 mins at high speed
Dough temperature	24 - 26 °C	23 - 26 °C	24 - 26 °C	26 - 28 °C
Dough rest	5 - 10 minutes	5 - 20 minutes	0 - 5 minutes	5 - 10 minutes
Storage temperature		5 - 20 °C	- 18 °C	- 18 °C
Storage time	1 - 2 days	3 - 20 hours	up to 6 months	up to 2 months