



Premium Cool-Bake



For optimal pre-baked rolls, our Premium Cool-Bake is an essential ingredient in its own right. A modern all purpose bread and roll improver designed for the production of pre-baked products. After the 2nd baking phase, full flavour, crispiness and aroma unfolds. This allows you to serve your customers freshly baked products throughout the whole day. Premium Cool-Bake can still be used in the conventional baking process. Perfect baking results are simply achieved through the retarded and interrupted fermentation process.



Recipe suggestion:

Crispy rolls

Basic recipe

Wheat flour	10,000 kg	_____
Premium Cool-Bake	0,350 kg	_____
Yeast	0,350 kg	_____
Margarine	0,200 kg	_____
Sea salt	0,200 kg	_____
Water	approx. 5,700 l	_____

Dough weight	16,800 kg	

Kneading time:

Approx. 3 min. slow and 6 min. fast speed.

Temperature:

The ideal dough temperature is between 24 - 25 °C.

Dough resting:

Approx. 5 - 10 min.

Preparation:

Process the dough as usual over your roll line.

Proofing time:

Approx. 90 – 120 min. at 22 - 24 °C and 65 % humidity.

1. Baking process:

Place the proofed rolls into the oven set at approx. 230 °C with normal steam setting. Reduce immediately the temperature to approx. 160 °C.

2. Baking process:

We recommend a baking temperature of approx. 220 °C.

Baking time:

The first baking time approx. 9 - 12 min.
The second baking time approx. 7 - 9 min.