

# KOMPLET Kraftbread 50

CONCENTRATED PREMIX FOR THE PREPARATION OF SPECIALITY BREAD. THIS PRODUCT HAS A MILD MALT TASTE AND AN EXCELLENT SHELF LIFE. IT CONTAINS SOUR DOUGH AND SUNFLOWER SEEDS, LINSEED, COARSE GROUND RYE AND SOYBEAN.



*Bake the best with something good!*



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## Kraft Bread

<b>KOMPLET Kraftbread 50</b>	5,000 kg
Wheat flour	5,000 kg
Fresh yeast (dried yeast 0,130 kg)	0,400 kg
Water	approx. 6,200 kg
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Total weight	approx. 16,600 kg

**Yield:** 47 loaves

**Method:**

**Mixing time:** 3 minutes slow  
+ 6 minutes fast

**Dough temperature:** approx. 26 °C

**Dough resting time:** 30 minutes

**Scaling weight:** 400 g

Scale dough pieces, shape breads round or into the desired form, place with the dough seam upwards in bread baskets sprinkled with sesame seeds. After 3/4 fermentation turn out of the mould, cut the top and bake with steam.

**Proving time:** 45 minutes at 35 °C  
and 80% rel. humidity.

**Baking temperature:** 230 °C falling to 200 °C

**Baking time:** 40 minutes

## Kraft Rolls

<b>KOMPLET Kraftbread 50</b>	2,500 kg
Wheat flour	7,500 kg
Fresh yeast (dried yeast 0,130 kg)	0,400 kg
<b>KOMPLET Bread Star</b>	0,050 kg
<b>KOMPLET Malty</b>	0,200 kg
Salt	0,050 kg
Water	approx. 6,000 kg
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Total weight	approx. 16,700 kg

**Yield:** 330 rolls

**Method:**

**Mixing time:** 3 minutes slow + 6 minutes fast

**Dough temperature:** 25 °C

**Dough resting time:** 10 minutes

**Scaling weight:** 1,500 kg for 30 rolls

Scale dough pieces, shape round and leave the dough to rest approx. 10 min. Divide and mould the rolls with a bun divider, sprinkle the surface with water and press slightly into sesame seeds. After proving bake with steam.

**Proving time:** 45 minutes at 35 °C  
and 80 % rel. humidity

**Baking temperature:** 220 °C

**Baking time:** 18 - 20 minutes



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