

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

KOMPLET Kraftbread 50	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

KOMPLET Kraftbread 50	2,500 kg
Wheat flour	7,500 kg
Fresh yeast (dried yeast 0,130 kg)	0,400 kg
KOMPLET Bread Star	0,050 kg
KOMPLET Malty	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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Abel + Schäfer

Schloßstraße 8-12 · 66333 Völklingen

Tel.: +49(0)6898/9726-0 · Fax: +49(0)6898/9726-97

export@komplet.com · www.komplet.com