



BREAD CONCENTRATE

REF: PC301

Review date 16.12.03

Macphie Bread Concentrate is a powder concentrate for the production of wide range of top quality white and brown crusty/oven bottom bread and rolls. **Macphie Bread Concentrate** can also be used for the production of delicious Ciabatta bread.

BREAD AND ROLLS	kg	lb	oz	MAKE UP INSTRUCTIONS
Bread Flour	32.000	70	0	<ul style="list-style-type: none">• Use water tempered to give final dough temperature of 27°C (80°F).• Conventional Mixer - 10-15 minutes on middle speed. Spiral Mixer - 2 minutes on slow speed and 6 minutes on fast speed. High Speed Mixer - 2-3 minutes (11 watt hours) per kg of dough.• Prove rolls at 40°C(104°F) R.H. 85% for approximately 30-40 minutes.• Bake at 230-250°C (450-480°F) for 25-30 minutes (and steam for crusty varieties).
Macphie Bread Concentrate	1.000	2	4	
Yeast (approx.)*	1.000	2	4	
Water (approx.)*	18.000	39	11	
Total	52.000	114	3	

TIN BREAD	kg	lb	oz	MAKE UP INSTRUCTIONS
Bakers Grade Flour	32.000	70	0	<ul style="list-style-type: none">• Use water tempered to give final dough temperature of 27°C (80°F).• Conventional Mixer - 10-15 minutes on middle speed. Spiral Mixer - 2 minutes on slow speed and 6 minutes on fast speed. High Speed Mixer - 2-3 minutes (11 watt hours) per kg of dough.• Scale dough as required and place into tins.• Prove at 38°C(100°F) R.H. 85% for approximately 1 hour.• Bake at 225°C (440°F) as required – 25 minutes for 400g, 35 minutes for 800g.
Macphie Bread Concentrate	1.000	2	4	
Yeast (approx.)*	0.800	1	12	
Water (approx.)*	19.200	42	5	
Total	53.000	116	5	

*These will fluctuate according to local conditions, flour grade and different processing plant.
Bread flour contains approximately 10-12% protein.

FOR OVERNIGHT PROCESS

- Reduce yeast to 0.25% of flour weight (80g or 2¾oz in above recipe). Process as above but prove for 12-16 hours at ambient before baking as above.

NOTES

- Suitable for use with all bread making flours (brown, wholemeal, multigrain, etc.), simply adjust the water level to suit.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.

BAGUETTES	Kg	lb	oz	MAKE UP INSTRUCTIONS
Bread Flour	32.000	70	0	<ul style="list-style-type: none"> • Use water tempered to give a final dough temperature of 27°C (80°F). • Conventional Mixer 10-15 minutes on middle speed. Spiral Mixer 2 minutes on slow speed and 6 minutes on fast speed. High Speed Mixer 2-3 minutes (11 watt hours) per kg of dough. • Prove at 40°C (104°F) R.H. 85% for approximately 30-40 minutes. • Part bake at 225°C (440°F) for approximately 15 minutes, giving a short burst of steam at start of baking.
Macphie Bread Concentrate	1.000	2	4	
Yeast (approximately)*	1.000	2	4	
Water (approximately)*	18.000	39	11	
Total	52.000	114	3	

CIABATTA BREAD	Kg	lb	oz	MAKE UP INSTRUCTIONS
Bread Flour	32.000	70	0	<ul style="list-style-type: none"> • Use water tempered to give final dough temperature of 27°C (80°F). • Conventional Mixer - 12-15 minutes on middle speed. Spiral Mixer - 2 minutes on slow speed and 6-8 minutes on fast speed. • Lay the dough in a flat sheet on a surface abundantly covered with flour. • Divide the dough into strips of 90-300g. • Place dough pieces onto floured trays and dust with flour (dough pieces can be stretched at either this stage or after proving). • Prove at 21°C(70°F) for approximately 60-90 minutes. • Bake at 230°C (450°F) for approximately 15 minutes.
Macphie Bread Concentrate	1.000	2	4	
Yeast (approx.)*	1.000	2	4	
Olive Oil	0.320	0	11	
Water (approx.)*	18.000	39	11	
Total	53.320	114	14	

*These will fluctuate according to local conditions, flour grade and different processing plant.
Bread flour contains approximately 10-12% protein.

FOR OVERNIGHT PROCESS

- Reduce yeast to 0.25% of flour weight (80g or 2¾oz in above recipe). Process as above but prove for 12-16 hours at ambient before baking as above.

NOTES

- Suitable for use with all bread making flours (brown, wholemeal, multigrain, etc.), simply adjust the water level to suit.

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MINI LOAVES	Kg	MAKE UP INSTRUCTIONS
Bread Flour Macphie Bread Concentrate Yeast (approximately) Water (approximately)	32.000 0.640 1.600 18.000	<ul style="list-style-type: none"> • Use water to give final dough temperature of 27°C (80°F). • Conventional Mixer 10-15 minutes on middle speed. Spiral Mixer 2 minutes slow and 6 minutes on fast speed. High Speed Mixer 2-3 minutes (11 watt hours) per kilo of dough. • Scale at 100g. Prove at 40°C (104°F) R.H. 85% for 40-50 minutes. • Bake at 230-250°C (450-480°F) for 25- 30 minutes and use steam in oven.

CROISSANTS	Kg	MAKE UP INSTRUCTIONS
Bread Flour Macphie Bread Concentrate Yeast (approximately) Water (approximately) Roll in Pastry Fat Macphie Danish Pastry Margarine	32.000 0.640 1.250 17.400 11.200	<ul style="list-style-type: none"> • Use water tempered to give a final dough temperature of 20°C (68°F). • Conventional Mixer 8-10 minutes on middle speed. Spiral Mixer 2 minutes on slow speed and 5 minutes on fast speed. High Speed Mixer 1½-2 minutes (9 watt hours per kg of dough). • Break in Macphie Danish Pastry Margarine giving 3 half turns. No resting time required between turns. • Prove at 30°C (85°F) R.H. 75% for approximately 30 minutes. • Bake at 225°C (440°F) for 10-15 minutes, giving a short burst of steam at start of baking,

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NOTES

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