

**Macphie Bun Concentrate** is a paste product which requires only the addition of flour, yeast, water and fruit, if desired, to make a wide range of bun goods of varying qualities. **Macphie Bun Concentrate** is suitable for both bulk fermentation and no time doughs.

RECIPE - BUN GOODS	kg	lb	oz	MAKE UP INSTRUCTIONS
Bakers Grade/Bread Flour	32.000	70	0	<ul style="list-style-type: none"> <li>Use water tempered to give a final dough temperature of 27°C (80°F).</li> <li>Conventional Mixer - 10-15 minutes on middle speed.</li> <li>Spiral Mixer - 2 minutes on slow speed and 6 minutes on fast speed.</li> <li>High Speed Mixer - 2-3 minutes (11 watt Hours per kg of dough).</li> <li>Bulk Fermentation - not necessary although if required it should not exceed 45 minutes and the yeast level must be reduced, or adjusted, to suit the desired fermentation time.</li> <li>Prove at 40°C (104°F) R.H. 85% for 45-55minutes.</li> <li>For a 50g (1¼oz) unit, bake at 220°-232°C (430°-450°F) for 12-15 minutes.</li> </ul> Notes: <ul style="list-style-type: none"> <li>Bakers/Grade/Bread Flour contains 10-12% protein.</li> <li>These will fluctuate according to local conditions, flour grade and different processing plant.</li> </ul>
<b>Macphie Bun Concentrate</b>	6.400	14	0	
Yeast (approx.)*	1.500	3	6	
Water (approx.)*	17.500	37	0	
Fruit - As desired				
<b>Total</b>	57.400	124	6	
RECIPE - FRUIT BREAD & HOT CROSS BUNS	kg	lb	oz	
Bakers Grade/Bread Flour	32.000	70	0	<ul style="list-style-type: none"> <li>Bakers/Grade/Bread Flour contains 10-12% protein.</li> <li>These will fluctuate according to local conditions, flour grade and different processing plant.</li> </ul>
<b>Macphie Bun Concentrate</b>	8.000	17	8	
Yeast (approx.)*	1.500	3	6	
Water (approx.)*	16.000	35	0	
Currants	3.200	7	0	
Sultanas	3.200	7	0	
<b>Total</b>	63.900	139	14	

### NOTES

- The **Macphie Bun Concentrate** in the above recipe can be varied from 5.000kgs (11lbs) to 8.000kgs (17lb 8ozs) depending on the quality required. Within these limits, the recipe will always be in balance.
- More yeast may be required for doughs containing fruit/spice.
- Use **GlenGlaze** or **Sunglaze** for a high gloss sheen. Apply by spraying or gently brushing on just prior to baking, or alternatively immediately after baking if this is more convenient.
- Products made from **Macphie Bun Concentrate** will lend themselves to deep freezing and retarding.

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.