



Premium Maxi-Bake



Premium Maxi-Bake is a modern, high performance improver. With it's economical dosage of just 0,5 % it's main use is in the baking industry. Premium Maxi-Bake can be used for all kind of dough whether for the direct, retarded or interrupted fermentation process. Dry and stable dough properties ensure efficient and reliable processing. Volume and long-lasting freshness capabilities have been optimized.



## Recipe suggestion:

### Portuguese-Rolls

### Basic recipe

Wheat flour	10,000 kg	_____
Yeast	0,350 kg	_____
<b>Premium Weizensauer-Spezial</b>	0,200 kg	_____
Sea salt	0,200 kg	_____
<b>Premium Maxi-Bake</b>	0,050 kg	_____
Water	approx. 5,600 l	_____

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Dough weight 16,400 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:

Divide dough into 1,800 kg portions and round mould them. Allow to rest for 10 - 15 min. Sub-divide and mould with a 30 piece dough dividing machine. Place rolls with closure downwards on baking trays and proof in the proofing chamber.

## Proofing time:

Approx. 35 - 40 min. at 34 °C and 75 % humidity.

## Baking process:

When reach  $\frac{3}{4}$  of proof take the rolls out of the proofing chamber and allow a short stabilization period. Score in as desired, then place the prepared trays in the oven. Set at approx. 230 °C with a medium steam setting. After 5 min. reduce temperature to approx. 200 °C. 5 min. before end of baking open the damper.

## Baking time:

Total baking time approx. 18 – 20 min.