

DiaBaguette 10%

Premix for Baguettes and Specialty Rolls



Meistermarken-Werke
Ulmer Spatz Diamalt

DiaBaguette 10%

Kind of product

DiaBaguette 10% is a premix containing of dried wheat sponge.

- Processing in direct method, no sponge necessary.
- Improves shelf life.
- Contains the biologically produced flour and aroma properties of a sponge dough.
- Salt is already contained in the product. This eliminates the chance of mistakes.

Application

DiaBaguette 10% one of the best products for Baguettes which are

- golden brown with a crisp crust
- typical in the French type crumb
- typical to the true French flavour
- typical baguette spring in the cut

Processing methods

DiaBaguette 10% suited for all types of processing

- is a versatile product which is suitable for both manual and automated make-up processes
- is also suitable for the retardation range
- allowing rational production runs and high dependability

Base recipe from 10 kg flour

Wheat flour	9.000 kg
DiaBaguette 10%	1.000 kg
Instant yeast	0.100 kg
or Fresh Yeast	0.200 kg
Water (approx.)	6.000 kg
Dough weight	16.300 kg

Processing

Dough temperature: 25-26 °C.

Dough preparation: All-in method producing a semi-soft dough.

Mixing: 8 min. low speed and 3 min. high speed, depending on mixer.

Dough fermentation: 15-20 min.

長法國包改良劑 10%

Scale weight: 600 g for a 500 g Baguette (60-70 cm long)
320 g for a 250 g Baguette (40-50 cm long)

Make-up:

Scale off dough pieces and fold somewhat together, allow to relax for 10-15 min. Without rounding form dough pieces into Baguettes by hand or machine and place on pans.

Proofing:

Proof in proofbox or covered-up in the Bake-Shop. Prevent Baguettes from pulling a skin.

Proofing time: 60-120 min., depending on temperature. When proved allow Baguettes to get a dry surface and then cut 3-6 times diagonally under the dough surface (holding a knife flatly to the Baguettes).

Baking: Pre-steaming the oven (more pre-steam than baking steam).
Baking temperature: 230-240 °C (hardroll temperature).
Baking time: 30 min. for 500 g Baguettes
25 min. for 250 g Baguettes

Tip for processing doughs for retardation:

- reduce water by 2 %
- reduce yeast to 2 %
- proof for 20-30 min. before retarding

Storage

Store cool and dry

Packaging

25 kg bag with plastic lining

Art.No. 4002715.72878.7

長法包及特點麵包之預混粉

產品特性:

- 只含麵粉及改良劑 10% 是一種極適合家庭及商業。
- 極易使用及儲存。不須預混粉。
- 適合於直接製法。
- 含有天然酵母。
- 含有天然法國風味及天然香味。極易製成及保存。
- 減少製成之廢物。

用途:

- 只含麵粉及改良劑 10% 是製成法國式之最佳選擇。
- 極易使用及儲存。
- 含有天然之法式風味。
- 含有天然法國風味之香味。
- 適合於直接製法及保存。

製作方法:

- 只含麵粉及改良劑 10% 可用於任何形式之製法。
- 是一種適合家庭及商業之產品。如不製成及儲存均可。
- 極適合於直接製法 (直接製法)。
- 適合用於天然風味及天然香味。

基本成份表以 10 公斤麵粉為基

9,000 公斤	麵粉
1,000 公斤	只含麵粉改良劑 10%
0,100 公斤	乾酵母 或
	100 克新鮮乾酵母
6,000 公斤	水 (約量)
16,300 公斤	總重

麵粉溫度: 25-26 °C

製法: 將所有材料混合至半硬麵粉團。

攪拌: 8 分鐘低速及 3 分鐘高速。視乎所用之攪拌機。

麵粉時間: 15-20 分鐘

麵粉重量: 500 克每條麵包 100 克之法國包或 40-50 個每

320 克每條麵包 250 克之法國包或 40-50 個每

備註:

麵粉溫度、任意攪拌麵粉、讓麵粉水約 10-15 分鐘。極易製成及保存。

儲存:

只含麵粉及改良劑 10% 適合於家庭及商業。極易製成及保存。

製法:

直接製法時間:

60-120 分鐘。視乎攪拌機之速度。

麵粉溫度及攪拌速度均應於 25-26 °C。視乎所用之攪拌機。

材料:

只含麵粉 (人參及天然風味)。

麵粉溫度: 23°-24° °C (硬法包溫度)。

麵粉時間: 500 克每條麵包 10 分鐘。

250 克每條麵包 25 分鐘。

基本成份表之註:

● 水份約 2%

● 酵母約 2%

● 在麵粉 20-30 分鐘後全發

儲存方法: 儲存於陰涼、乾燥之地方。

包裝: 25 公斤一包 (內有塑膠袋)

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