

Cheese

Mix

Bakery premix

Premix for the production of a special type of bread with a distinctive blue cheese flavour.

Advantages:

- ✓ very simple and quick preparation of dough
- ✓ pleasantly distinctive flavour and aroma of blue cheese
- ✓ suitable for retarded dough processes
- ✓ ideal for the production of products for HORECA segment (sticks, pretzels)

Dosage:

20-30 % on flour weight

Ingredients:

wheat flour; cheese powder (33 %) (cheese powder 92 %, salt); wheat gluten; whey powder; cheese aroma; sugar; barley malt flour; enzymes; flour treatment agent: ascorbic acid.

Packaging:

15 kg (bag with PE layer)

Storage conditions:

temperature up to 25 °C and relative humidity up to 70 %

Shelf life:

12 months in original packaging



CHEESE PASTRY (60 g)

Ingredients	Weight
Wheat flour T 530	85 kg
CHEESE MIX	25 kg
Baker's yeast	4 kg
Oil	4 kg
Salt	2 kg
Water	55 kg
Total	175 kg

Technological parameters

Mixing	3+5 min
Dough temperature	26-27 °C
Resting	approx. 15 min
Dividing	75 g
Shaping	s-shaped pastry
Proofing	40-45 min / 35 °C / 75 %
Baking	13-14 min / 250-230 °C

Nutritional data (average values per 100 g of product produced according to the recipe):

energy value	1727 kJ / 411 kcal
fats	15,0 g
of which saturates	9,4 g
carbohydrates	46,0 g
of which sugars	5,9 g
fibre	2,0 g
protein	22,0 g
salt	3,2 g