

Potato

Mix Industrial

Bakery premix

Mix for the production of potato bread and pastries in artisanal bakeries and on industrial lines, also suitable for the production of potato kaiser rolls.

Advantages:

- ✓ 76 % total content of potato products in the mix
- ✓ simple and quick dough preparation
- ✓ the prepared dough doesn't stick and is suitable for processing on industrial lines
- ✓ potato flavor and aroma, typical yellowish color of finished products
- ✓ higher juiciness and prolonged freshness of finished products
- ✓ to enhance flavor and aroma of baked potatoes, it is possible to wrap the dough pieces in the mixture before baking
- ✓ for the final product prepared according to the recommended recipe, it is possible to use the nutrition statement:
 - ✓ source of fiber

Dosage:

20 % on flour weight

Ingredients:

potato flakes dehydrated (potato 99%, emulsifier: E 471, stabiliser: E 450, antioxidants: E 330, E 304, turmeric); wheat gluten; wheat fibre; modified starch (potato) E 1414.

Packaging:

15 kg (bag with PE layer)

Storage conditions:

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

Shelf life:

9 months in original packaging



POTATO KAISER ROLL (65 g)

Ingredients	Weight
Wheat flour T 530	100 kg
POTATO MIX INDUSTRIAL	20 kg
Baker's yeast	3,5 kg
Salt	2,2 kg
PROFIT ROLL PG	0,5 kg
Oil	4 kg
Water	63 kg
Total	193,2 kg

Technological parameters

Mixing	4+4 min
Dough temperature	27 °C
Resting	5 min
Dividing	75 g
Shaping	kaiser roll
Proofing	50 min / 35 °C / 75 %
Baking	14 min / 250-220 °C

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

energy value	1400 kJ / 331 kcal
fats	1,0 g
of which saturates	0,5 g
carbohydrates	60,0 g
of which sugars	1,0 g
fibre	11,2 g
protein	14,9 g
salt	0,2 g