

Berliner

Mix M

Powder mix

Powder mix with eggs for easy berliners production.

Advantages:

- ✓ very easy production with no need to use fresh eggs or egg products
- ✓ good stability during proofing
- ✓ smooth surface and uniform smooth crumb
- ✓ very low absorption and saving of frying oil
- ✓ delicious taste and nice crumb colour
- ✓ outstanding volume and appearance of final product

Dosage:

25 % on flour weight

Ingredients:

improver (wheat flour, sugar, lactose, emulsifiers E 471, E 472e, E 481, whey powder, maltodextrin (corn) wheat gluten, dried egg white, vegetable fat (palm), aroma, vegetable oil (rapeseed), flour improving agents: E 300, E 920, enzymes, spices); wheat flour; dried whole egg; sugar; vanillin sugar (sugar, aroma ethylvanillin); salt; milk protein; deactivated dry yeast; colouring: E 160a.

Packaging:

15 kg (paper bag with PE inlay)

Storage conditions:

closed in dry conditions at temperatures below 25 °C and relative humidity below 70 %

Shelf life:

10 months from the date of manufacture in closed packaging at optimal storage conditions



Recommended recipe

Ingredients	Weight
Wheat flour	10 kg
BERLINER MIX M	2,5 kg
Margarine	0,8 kg
Yeast	0,75 kg
Water (cca 10 °C)	cca 5 l
Total	19,05 kg

Baking instructions:

Mix all raw materials with cold water (cca 10 °C). Knead on low speed for 4 min and on high speed for 9-12 min (depending on the kneading machine type).

Technological parameters

Dough temperature	27 °C
Dough maturation	15 min
Proofing	50-60 min (+ 10-15 minutes for surface drying)
Dividing	44 g
Frying time	6 min / 175 °C