



## ROLL BURG 25

Easy bread mix, specially designed to make canapé, burger and hot-dog buns, pullman bread and panettone gastronomico, a savoury sandwich version of the classic Italian Christmas sweet. The end products will be marked by soft texture, soft white center with regular bubbles, thin crust and a tasty combination of sweet and salty.

### PRODUCT DETAILS

COD 01080087

CLAIMS

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



### DIRECTIONS FOR USE

TARTINE, HAMBURGER AND HOT DOG ROLLS

ROLL BURG kg 10

Water kg 4-4,5

Yeast kg 0,3

Dough temperature: 26°C.

Mixing time (spiral kneader): 15 minutes.

First proofing: 10-15 minutes at 22-24°C.

Scaling weights:

60 g for hamburger and hot dog rolls

50 g for focaccine

30 g for tartine.

Final proofing: 50-60 minutes at 28-30°C.

Baking: at 200-220°C for 20 minutes according to size.

The bread obtained with ROLL BURG according to the recipe indicated contains the following Ingredients: W HEAT flour, water, MILK (18%), sugar, vegetable fat (palm), yeast, salt, SOY flour, dried WHEAT sourdough, emulsifiers: E472e-E471, glucose syrup, MILK proteins.

### TECHNICAL DENOMINATION

semifinished product for milk bread.