



Product Specification

Monday, 20 May 2024

Bread and Yeast Compounds - Bread Premixes and Concentrates

07/23-E

Product Name: BAKELS CIABATTA CONCENTRATE

Product Code: 3956

Information: The traditional Ciabatta Bread originates from the Northern Italian province of Lombardy.

BAKELS CIABATTA BREAD CONCENTRATE is used to produce a flat bread with an open soft texture.

Traditionally the Ciabatta Bread dough is very soft and flows. The dough should be well floured for ease of handling.

Bread produced when using BAKELS CIABATTA BREAD CONCENTRATE gives an irregular shape, is very attractive and gives rise to its name Ciabatta, which means slipper.

BAKELS CIABATTA BREAD CONCENTRATE produces breads or rolls with excellent crust properties, and with the addition of Parmesan cheese, excellent flavour profile. You can also leave plain or heavily dust with flour.

It is important to note:

- a) The dough is handled very gently
- b) The dough has good full bulk fermentation
- c) The dough is not overproofed prior to baking