



## Product Specification

Saturday, 18 May 2024

Bread and Yeast Compounds - Bread Premixes and Concentrates

07/23-E

**Product Name:** BAKELS EUROPEAN CRUSTY BREAD CONCENTRATE 5%

**Product Code:** 3988

**Information:** Bakels has developed this new product to assist the baker in achieving crusty French baguettes, roll and other similar products

The features of BAKELS EUROPEAN CRUSTY BREAD CONCENTRATE 5% are:

Provides an excellent crisp crust on baked goods

Has that traditional open texture

The taste is mouth watering

Very cost effective

BAKELS EUROPEAN CRUSTY BREAD CONCENTRATE 5% is used at a rate of 5% on flour. We say this as not to be confused with our 3% Crusty Concentrate product.

Note though for the functionality of the BAKELS EUROPEAN CRUSTY BREAD CONCENTRATE 5% that a high level of steam in the oven is required to assist in the development of the crust at the start of baking.

BAKELS EUROPEAN CRUSTY BREAD CONCENTRATE 5% is packed in a 15kg bag.