



Bread & Rolls - Wholemeal & Wheatmeal - Wheatmeal Breads and Rolls

**Recipe No:**  
**R120 - R120d**

**BROWN BREAD AND ROLLS**

USING FINO BREAD AND ROLL CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	2.000	100%
	Wholemeal	3.000	150%
	FINO BREAD AND ROLL CONCENTRATE	0.500	25%
	Optional: MASTERFAT	0.150	7.5%
	BAKELS INSTANT ACTIVE YEAST	0.080	4%
	Water (variable)	3.200	160%

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**Total Weight**

**8.930**

**Method:** 1. No time dough.  
2. Place all ingredients in machine bowl and develop thoroughly.  
3. Dough temperature 30-31°C.  
4. Allow dough to recover 5 minutes.  
5. Scale and mould as desired.  
6. Proof then bake at 230°C.

**Notes:** If using compressed yeast, use 250g in above recipe.

When using Fino Meal Base substitute Wholemeal flour with 1 kg of Fino Meal Base and increase the White Flour to 4 kg.

For extra fresh keeping add 1% MONOFRESH

Using bakers percentages - Percentages on white flour weight

For a darker crumb colour add APITO CARAMEL COLOUR (4990) as desired.

**Yield:** 12.5 loaves scaled at 700 g or 9.5 dozen rolls scaled at 75 g.