



BAGUETTE 10 CONCENTRATE

Concentrate for preparing authentic French baguettes.

- ✓ Highly concentrated enzyme blend.
- ✓ Fast and convenient production.
- ✓ Makes perfect crisp golden-brown crust.
- ✓ Versatile blend for various applications.

BAGUETTE 10 CONCENTRATE

Baguette 10 is a convenient concentrate (dosage 10%) for making crunchy and aromatic French baguettes. This multi-purpose premix can be used to prepare a range of baguettes, baguette rolls, focaccia breads, and other varieties of French breads. It contains a blend of dehydrated sourdough ferment, malt flour, and functional enzymes that provide a unique artisan taste and flavour to the baguette in addition to a crisp golden-brown crust with a soft and chewy crumb.

BAKER RECIPE

French Baguettes

Wheat Flour	900 gm
BAGUETTE 10 CONC	100 gm
Water	700 gm
Fresh Yeast / Dry Yeast	30 gm / 12 gm

Focaccia

Wheat Flour	900 gm
BAGUETTE 10 CONC	100 gm
Olive Oil	50 gm
Water	600 gm
Fresh Yeast / Dry Yeast	30 gm / 12 gm

Multigrain Baguettes

Wheat Flour	850 gm
BAGUETTE 10 CONC	100 gm
MULTSKORN 20	50 gm
Water	650 gm
Fresh Yeast / Dry Yeast	30 gm / 12 gm



BAKING METHOD

Place all the ingredients in a mixing bowl. Using the hook attachment, mix at slow speed for approx. 4 minutes and at high speed for 6 minutes. Dough temperature should be at 24°C to 26°C. Bulk fermentation for 15 minutes. Scale the weight to 300 gm round pieces. Second fermentation for 15 minutes. Stretch the round pieces to make them a little longer. Third fermentation for 15 minutes. Stretch again and shape it as a long baguette shape. Final proofing for 40 minutes at 30°C under 75% relative humidity. Bake at 230°C falling to 200°C for approx. 25 minutes for 300 gm piece of dough.

 Bake with lots of steam

INGREDIENTS

Wheat Flour, Dehydrated Wheat Sour dough, Malted Wheat Flour, Malted Barley Flour, Salt, Emulsifier (E481) Palm, Vitamin C, Vegetable Sourced Blend of Functional Enzymes.

PACK

PAPER BAG
(5kg x 4)

DOSAGE



10%

STORAGE

DRY AND HYGIENIC
ENVIRONMENT

SHELF LIFE

FROM
MFG. DATE