

Doc Class:	15003 - Technical Information Sheet (TIS)
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10000243 - Sofrol - TIS

Sofrol is a paste concentrate to produce soft rolls, baps, hamburger rolls, etc. Requiring only the addition of flour, yeast and water, Sofrol is suitable for use on all mixing systems.

Recipe:

Bread Flour – 16.000kg
Sofrol – 2.000kg
Yeast (approx.) – 0.625kg
Water (approx.) – 9.000kg

Make up Instructions:

1. Use tempered water to give a final dough temperature of 27°C
2. Mix for 2 minutes on slow speed and 6 minutes on fast
3. Process as required into approx. 60g rolls

Baking Times (approx.):

N.B Set fan assisted oven 30°C Hotter before baking

Bake at 230°C/450°F (Fan Assisted 200°C/390°F) for approx. 12-15minutes.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.