

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

<b>RECIPE</b>	<b>kg</b>	<b>lb</b>	<b>oz</b>	<b>MAKE UP INSTRUCTIONS</b>
Bakers Grade/Bread Flour	32.000	70	0	<ul style="list-style-type: none"> <li>• Mixing Time:</li> <li>Conventional Mixer - 10-15 minutes on 2<sup>nd</sup> speed.</li> <li>Spiral Mixer - 2 minutes on slow speed and 6 minutes on fast speed.</li> <li>High Speed Mixer - 2-3 minutes (11 watt/kg of dough).</li> <li>• Dough Temperature - 80°F (27°C).</li> <li>• Bulk fermentation is not required.</li> <li>• Prover Conditions: 104°F (40°C) 85% R.H.</li> <li>• Proof Time: Approximately 45-55 minutes</li> <li>• Oven Conditions: 480-500°F (250-260°C)</li> <li>• Baking time: Approximately 12-15 minutes for 60g(2oz) units</li> </ul>
Sofrol	4.000	8	12	
Yeast (approx.)	1.250	2	14	
Water (approx.)	18.000	39	0	
*These will fluctuate according to local conditions, flour grade and different processing plant				
<b>Total</b>	55.250	120	10	

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.