

**SOFTIE****REF: PC125**

Review date 24.07.00

**macphie**

**Softie** is a versatile paste concentrate for the production of a wide range of lean and enriched ferments.

- For baps, soft rolls, etc. The only other ingredients required are flour, yeast and water.
- For finger/hamburger rolls, bun goods, etc., also add sugar.

**BAPS AND SOFT ROLLS**

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
Bakers/Grade Bread Flour	32.000	70	0	<ul style="list-style-type: none"> <li>• Mixing Time: Conventional Mixer - 10-15 minutes on middle speed. Spiral Mixer - 2 minutes on slow speed and 6 minutes on fast speed. High Speed Mixer - 2-3 minutes (11 watt hours per kilo of dough).</li> <li>• Dough Temperature: 27°C (80°F).</li> <li>• Bulk Fermentation: Not required.</li> <li>• Prover Conditions: 40°C (104°F) R.H. 85%.</li> <li>• Proof Time: 45-60 minutes.</li> <li>• Oven Conditions: 230-250°C (450-485°F).</li> <li>• Baking Time: 10-15 minutes for 60g (2oz) units.</li> </ul> <p><b>Notes:</b></p> <ul style="list-style-type: none"> <li>• Wholemeal flour can replace Bakers Grade/Bread Flour for wholemeal finger/hamburger rolls and bun goods and be used at the same ratio as recipes shown.</li> <li>• Bakers Grade/Bread Flour contains approximately 10-12% protein.</li> <li>• *These will fluctuate according to local conditions. Flour grade and different processing plant.</li> </ul>
<b>Softie</b>	3.200	7	0	
Yeast (approx.)*	1.250	2	14	
Water (approx.)*	17.400	38	0	
<b>Total</b>	53.850	117	14	
<b>FINGER/HAMBURGER ROLLS, ETC</b>				
RECIPE	kg	lb	oz	
Bakers Grade/Bread Flour	32.000	70	0	
<b>Softie</b>	3.200	7	0	
Sugar	1.600	3	8	
Yeast (approx.)*	1.250	2	14	
Water (approx.)*	17.400	38	0	
<b>Total</b>	55.450	121	6	
<b>BUN GOODS</b>				
RECIPE	kg	lb	oz	
Bakers Grade/Bread Flour	32.000	70	0	
<b>Softie</b>	3.500	7	12	
Sugar	3.200	7	0	
Yeast (approx.)*	1.500	3	6	
Water (approx.)*	17.400	38	0	
<b>Total</b>	57.600	126	2	
<b>WHOLEMEAL BAPS AND SOFT ROLLS</b>				
RECIPE	kg	lb	oz	
Wholemeal Flour	32.000	70	0	
<b>Softie</b>	3.200	7	0	
Yeast (approx.)*	1.250	2	14	
Water (approx.)*	20.000	44	0	
<b>Total</b>	56.450	123	14	

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.

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