

*Bread improver
for the
preparation of
crusty rolls*

CombiMalz Gold



Zealandia

Creating Possibilities



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This all-round mix for rolls offers a high level of certainty for all kinds of bread rolls. It guarantees unique enjoyment of rolls whether used directly or later, or even if used with a dough retarder. For deliciously crispy rolls with a golden crust and fine crumbs.

Jung CombiMalz Gold

Bread improver for the preparation of crusty rolls.

Recipe

| | |
|------|---------------------|
| 100% | wheat flour |
| 4% | yeast |
| 2% | salt |
| 56% | water |
| 3% | Jung CombiMalz Gold |

Method

Mix the ingredients 2 minutes slow and 4-6 minutes fast in the spiral mixer.
Dough temperature 26°C.
Bulk fermentation 5-10 minutes.
Scaling weight 2200 g.
Round up.
Intermediate proof 15 minutes.
Final proof 50 minutes.
Baking temperature 230°C.
Baking time 18 minutes.

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