Kwalita
PRODUCENT DODATKÓW
PIEKARNICZO-CUKIERNICZYCH
Kwalita Sp. z o.o.
44-113 Gliwice, ul. Krasińskiego 13
Zakład Produkcyjny:
42-674 Zbrosławice, ul. Wiejska 11, Jaśkowice
tel. 32 750 43 58
www.kwalita.pl
kwalita@kwalita.pl

Ararat

Ararat – Baking additive intended for production of rolls and small wheat bread with slowed down and deferred process of fermentation and to knead baked goods from dough frozen before fermentation. During dosage of powdery ingredients of baked goods, apply baking additive in amount of 1% in relation to used mass of flour.

Basic recipe	
Wheat flour type 550	**10,00 kg**
Fat	**0,10 kg**
Sugar	**0,25 kg**
Yeast	**0,10 kg**
Salt	**0,22 kg**
ARARAT	**0,10 kg**
Water	**ok. 5,00 l**

Preparation:

- Time of mixing: 3 minutes slow turns, 6 minutes quick turnes
- Time of rest about 10 min.
- After forming roll we cool down at temperature 2-40C for period about 6 to 10 hours. After period of extended fermentation, we place baked goods in proofing cabinet for 30-40 minutes, humidity about 75%, temperature 37C, we bake rolls at temperature 230C, falling to 210C in period 14-16 minutes.
- This baked goods, that is rolls can be also frozen. Such frozen baked goods should be put away into place at room temperature for about 1 h, next put into proofing cabinet for about 30-40 minutes, humidity about 75%, temperature 37C, we bake rolls at temperature 230C falling to 2100C in period 14 -16 min.

Distributor: