

# KOMPLET Brown Bread 30

CONCENTRATED PREMIX FOR THE PREPARATION OF TYPICAL BROWN BREAD  
MADE FROM WHEAT FLOUR. MULTIPURPOSE PRODUCT FOR THE MANUFACTURE  
OF A FULL RANGE OF BREADS, BAGUETTES AND BREAD ROLLS.



*Bake the best with something good!*





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## Brown Toast Bread

<b>KOMPLET Brown Bread 30</b>	3,000 kg
Wheat Flour	7,000 kg
Margarine	0,800 kg
Sugar	0,400 kg
Salt	0,200 kg
<b>KOMPLET Bread Star</b>	0,050 kg
Fresh Yeast(dried yeast 0,120 kg)	0,350 kg
Water	approx. 5,500 kg
<b>Total weight</b>	<b>approx. 17,300 kg</b>

<b>Yield:</b>	23 pieces
<b>Method:</b>	
<b>Mixing time:</b>	3 minutes slow + 6 minutes fast
<b>Dough temperature:</b>	approx. 26 °C
<b>Dough resting time:</b>	20 minutes
<b>Scaling weight:</b>	750 g

Scale dough pieces of 750 g (Size for tins: 11cm x 11cm x 25cm) and mould round.



After 10 min. lengthen the dough like a long bread and cut in 4 pieces. Turn the pieces round 90° C and place the dough in Toast bread tins.

<b>Proving time:</b>	60 minutes at 35 °C and 80 % rel. humidity
<b>Baking temperature:</b>	220 °C falling to 200 °C
<b>Baking time:</b>	approx. 40 minutes

## Brown Bread Rolls

<b>KOMPLET Brown Bread 30</b>	2,000 kg
Wheat Flour	8,000 kg
Margarine	0,300 kg
Sugar	0,300 kg
Salt	0,200 kg
<b>KOMPLET Bread Star</b>	0,050 kg
Fresh Yeast (dried yeast 0,170 kg)	0,500 kg
Water	approx. 5,700 kg
<b>Total weight</b>	<b>approx. 17,050 kg</b>

<b>Yield:</b>	300 bread rolls
<b>Method:</b>	
<b>Mixing time:</b>	3 minutes slow + 6 minutes fast
<b>Dough temperature:</b>	approx. 26 °C
<b>Dough resting time:</b>	20 minutes
<b>Scaling weight:</b>	1700 g for 30 rolls

Scale dough pieces of 1700 g and mould round.  
After 10 min. cut the dough with dough divider into 30 pieces and mould round. After proving dust with flour and bake with steam.

<b>Proving time:</b>	45 minutes at 35 °C and 80 % rel. humidity
<b>Baking temperature:</b>	210 °C
<b>Baking time:</b>	20 minutes

## Brown Croissants

<b>KOMPLET Brown Bread 30</b>	1,000 kg
Wheat Flour	9,000 kg
Margarine	0,200 kg
Sugar	0,200 kg
Salt	0,200 kg
<b>KOMPLET Bread Star</b>	0,050 kg
Fresh Yeast (dried yeast 0,170 kg)	0,500 kg
Water	approx. 5,300 kg
<b>Margarine to fold in</b>	<b>5,750 kg</b>
<b>Total weight</b>	<b>approx. 22,200 kg</b>

<b>Yield:</b>	370 Croissants
<b>Method:</b>	
<b>Mixing time:</b>	3 minutes slow + 3 minutes fast
<b>Dough temperature:</b>	26 °C
<b>Dough resting time:</b>	20 minutes
Use 350 g Puff Pastry Margarine /kg dough. Work off as usual and bake with steam.	
<b>Scaling weight:</b>	60 g
<b>Proving time:</b>	60 min. at 35 °C and 80 % rel. humidity
After proving sprinkle some sesame seeds on the top.	
<b>Baking temperature:</b>	180 °C
<b>Baking time:</b>	18 minutes



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