



- ✓ **perfect for children**
- ✓ **product suitable for vegetarians**

CONFECTIONERY MIXES

BUBBLE BUN

CONFECTIONERY MIX

for the production of bubble gum-flavoured yeast buns

Bubble Bun is a confectionery mix for baking yeast buns with an aromatic smell and an interesting and original bubble gum flavour. It's a perfect sweet snack and can be baked in many different shapes, and decorated according to your own needs. The product can be made with any filling, which gives variety to the taste. The unquestionable advantages of this pastry are the elastic crumb with a very fine structure and the repeatability during the production. Another important advantage of this product is that buns baked with the use of the mix have a golden-brown, delicate crust and keep their freshness for a long time. It is a perfect offer for children, but also for parents for their morning coffee. The product may be consumed by vegetarians.

APPLICATION

20%, i.e., 20 kg of mix for 80 kg of flour (directly into the flour before mixing).

STORAGE CONDITIONS

Store the product in a tightly closed container, in a dry and well-ventilated place out of direct sunlight (maximum temperature 25°C).

CONTAINER

10 kg bag

CAUTION: The product may contain: eggs and derivatives, soya and derivatives, sesame.

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ADVANTAGES

- ✓ *distinctive flavour*
- ✓ *elastic crumb with a very fine texture*
- ✓ *prolonged freshness*
- ✓ *possibility to use in many forms*
- ✓ *golden-brown, thin crust*

RECIPE

	Bubble Bun
Bubble Bun mix	200 g
Wheat flour type 500	800 g
Sugar	140 g
Fat (butter/margarine)	150 g
Yeast	80 g
Eggs	80 g
Water	320 g
TOTAL	1 770 g
PROCESS	PARAMETERS
Kneading (spiral)	4' + 6'
Dough temperature	25° - 27° C
1st fermentation (ambient temperature)	10'
Chunking	as per your choice
Forming	as per your choice
2nd fermentation (30° C / 80%)	70' - 80'
Baking (core oven)	13' - 15' / 210° C



INVENTIS
CREATIVE BAKING SOLUTIONS

Inventis is a complete range for baking bread and confectionery products. It allows bakers to create diverse and tasty recipes limited only by imagination.
Inventis is an perfect tool to achieve customer satisfaction.



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