



INVENTIS®

CREATIVE BAKING SOLUTIONS



- ✓ *intriguing contrast of flavors and aromas*
- ✓ *perfect base for exquisite sandwiches*

BREAD

POTATO

BAKERY MIX

*for the production
of potato rolls*

Potato mix is a new in the company's portfolio, high-quality 30% bakery mix for the production of potato rolls. It is distinguished by a combination of three contrasting ingredients. Potato flakes make the baked goods have a subtle aroma, the malted rye flakes give the products a pleasant malty taste and at the same time a bit of distinctness, whereas durum sourdough adds an intriguing, sour note. Roll baked on the bases of **Potato mix** are aromatic and have a moist, even, finely porous crumb. This is an interesting proposition for morning sandwiches - they taste great, in particular, in exquisite version. Suggested connection with Corngrain sprinkles, which will additionally enrich the visual aspect of the Potato Bread Roll.

DIRECTIONS FOR USE

30% of used flour weight, i.e. 30 kg mix for 70 kg flour (directly into flour before kneading).

STORAGE CONDITIONS

Store in tightly closed packaging in dry and well-ventilated area, protect from direct sunlight (maximum temperature 25° C).

PACKAGING

25 kg bag

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

LESAFFRE



POTATO

BAKERY MIX

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ADVANTAGES

- ✓ *original taste and aroma of rolls, thanks to the unique combination of malted rye flakes, potato flakes and durum wheat sourdough*
- ✓ *long-lasting freshness of baked products*
- ✓ *an appetizing baked products appearance*
- ✓ *high quality of the product*



BREAD

ROLLS RECIPE

Wheat flour type 500	700 g
POTATO Mix	300 g
Yeast	40 g
Water	550 g
TOTAL	1.590 g

METHOD OF MANUFACTURING

Kneading	4+4'
Dough temperature	25-27°C
1st fermentation	10'
Forming	according to technologist's instructions
2nd fermentation	35°C / 45'
Baking	220°C / 22'



Inventis a complete range of products for bread baking. It allows bakers to create varied and tasty recipes only limited by their imagination. Inventis is a great tool to ensure customer satisfaction.

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