

Concentrate



data-bak

ELITE MAIS

Additive for the production and decoration of bakery products



ELITE MAIS

Thermally processed corn grits from a special hard variety of corn.

Used for making corn bakery products and as decoration on bakery items. Can be used in making pastries, bread, and as an addition to other bakery and pastry products. Easy to use without prior corn preparation. Products have a distinctive color, taste, and aroma, with extended freshness.



INGREDIENTS		Pastry	Bread	Baguette
	Wheat flour T550	75-80%	50-80%	70-80%
	ELITE MAIS	20-25%	20-50%	20-30%
	Improver ENZIBAK	1%	1%	-
	ST BIGEN	-	-	3%
	Salt	1,8%	1,8%	1,8%
	Sugar	2%	-	-
	Fat	2%	-	-
	Yeast	4%	3%	3%
	Water	approx. 55%	approx. 65%	approx. 70%
PROCEDURE	Mixing	4 + 6 min	4 + 6 min	4 + 12 min
	Resting in the dough	from 0 to 10 min	from 0 to 15 min	from 0 to 60 min
	Dividing	e.g. 70 grams	e.g. 550 grams	e.g. 350 grams
	Fermentation	approx. 45 min at 38°C, 75% humidity	approx. 50 min at 38°C, 75% humidity	approx. 30 min at 38°C, 75% humidity
	Baking	240°C, approx. 10 min	240°C for 10 min → 200°C for approx. 30 min; with the vent open	260°C for 10 min → 210°C for approx. 15 min; with the vent open

The proportion of concentrates and additives in recipes is adjusted according to the type and nature of the production.