

Rolls

Technological Concentrate
with sourdough

Phil Strong

N° 1489

Application:

Simplifies dough handling, improves volume and structure.

Ideal for direct, on-demand production



INGREDIENTS

T55 or T65 flour: 10 kg

Phil Strong: 0,03 kg

Yeast: 0,15 kg

Salt: 0,18 kg

Water: 6,4 to 6,8 L

Method with 0,3% dosage

Base temperature: 58°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 8 minutes, add salt and knead for another 5 minutes.
Spiral: 4 minutes, add salt and knead for another 3 minutes.

Dough temperature: 25-26°C.

First fermentation: 30 minutes.

Scaling: divide into 50 g to 80 g dough pieces.

Intermediate proofing: 10 minutes.

Shaping: by hand or using a machine, shape in roll.

Final fermentation: 1h15-1h30 at 25°C with 75% humidity.

Charging the oven: score, add steam and load into the oven.

Baking: bake for 10-15 minutes at 260°C, depending on the size of the breads.

Indicative data. It depends on ingredients and equipment used.
Please do not hesitate to contact one of our technicians for any adaptation.

Philibert
SAVOURS

THE REFERENCE IN FRANCE
SOURDOUGH SINCE 1984