

SLOW MALT



backaldrin®

SLOW MALT

the improver for long-time processing of cooler doughs

Eye-catching golden bread rolls with a delicate crispness and pronounced shape are difficult to resist. **Slow Malt** improves volume and crumb properties while enhancing the irresistible golden colour of the baked goods. The pleasantly rounded aroma and incomparably malty flavour are a special treat.

Specially developed for the long-time processing of cooler doughs (22 – 24 °C), Slow Malt is the answer to fresh rolls from early morning to late at night.

THE UNBEATABLE TEAM – FOR IMPROVED QUALITY: SLOW MALT & THE SLOW DOUGH[®] METHOD

The **Slow Dough[®]** method is the quality formula for excellent results:

- ↘ More time for the flour to swell
- ↘ More time for more flavour
- ↘ More time for a juicier crumb and finer crispness
- ↘ More time for longer fresh-keeping
- ↘ More time for greater quality

The dough pieces are processed slowly, over a long period of time, to allow for the swelling of the entire flour and the development of the desired flavours and aromas.

The **Slow Dough[®]** method offers the advantage that dough can be processed on production lines following your usual production parameters. The dough pieces then only need to be chill-stored. During the storage time, the yeasts produce the desired flavours and aromas. The storage time can be extended up to 34 hours. With **Slow Malt**, dough is drier, allowing for good machinability and perfect storage on stacking boards (without sticking) during transport. Using **Slow Malt** in combination with the **Slow Dough[®]** method makes it possible to bake fresh rolls with significantly better flavour and aroma at a consistent quality throughout the day.

CUT ROLLS

KG 5050



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Dough

10.000 kg wheat flour T 550
 5.700 kg water (approx.)
 0.300 kg yeast
 0.220 kg salt
 0.300 kg **Slow Malt** (3767)
 0.100 kg margarine or **Wiener Note** (1192)
 16.620 kg Dough

Processing

Kneading time: 5 – 7 minutes at low speed
 5 – 7 minutes at high speed
 Kneader: spiral
 Dough temperature: 22 – 24 °C
 Dough rest: 15 – 20 minutes
 Scaling weight: 0.060 – 0.070 kg
 Baking temperature: 230 – 240 °C
 Baking time: 18 – 20 minutes

Production

Work up as usual. Follow the **Slow Dough®** method as indicated below.

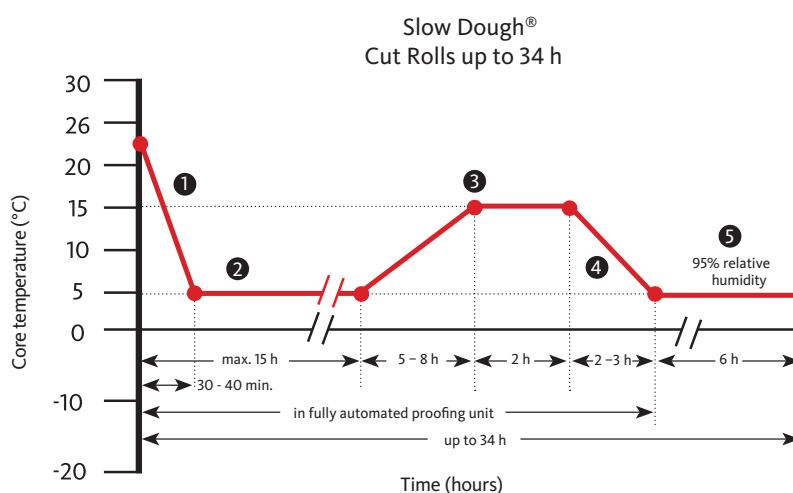
Scan for the demonstration video:



Note

The same process can be applied to the production of Kaiser rolls.

SLOW DOUGH®



- 1 Cooling phase (in the freezer at -18 °C)
- 2 Aroma phase
- 3 Ripening phase
- 4 Conditioning phase
- 5 Transport and further storage (avoid skin formation!)

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Product information

Product number: 3767

Packaging: 25 kg paper bag

- Product advantages:**
- ✦ Very good for the long-time processing of cooler doughs (22 – 24 °C)
 - ✦ With barley malt flour and barley malt extracts
 - ✦ Dry dough for good mechanical processing and storage on stacking boards (without sticking)
 - ✦ High fermentation stability and tolerance
 - ✦ Juicy crumb and delicate crispness
 - ✦ Particularly aromatic thanks to barley malt flour and barley malt extract
 - ✦ Suitable for all types of cold processing

Current information pertaining to the baked products, in terms of the food information regulation (EU-VO 1169/2011), may be obtained from your backaldrin consultant or via email to info@backaldrin.com.

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