

Vegipan[®]

The yeast free wholegrain bread



Yeast
free

Lactose
free

Vegan

backaldrin[®]

Vegipan®

Recipe

Variation I



BR 5016

10.000 kg **Vegipan®** (3134)
 10.500 kg water (approx. 35 °C)
 0.420 kg **BAS T** (1253)
 20.920 kg Dough

Variation II



BR 5017

10.000 kg **Vegipan®** (3134)
 9.600 kg water (approx. 35 °C)
 0.300 kg **BAS special** (1249)
 19.900 kg Dough

Scan for the demonstration video:



Processing

Kneading time: 1 – 3 minutes at low speed
 Kneader: spiral
 Dough temperature: 28 – 30 °C
 Dough rest: none
 Scaling weight: 2.250 kg (2.2 litre bread tin)
 Swelling time: 90 minutes from start of mixing (at room temperature)
 Baking temperature: 260 – 270 °C (5 – 10 minutes)
 170 – 180 °C (85 – 90 minutes)
 Baking time: approx. 90 – 100 minutes
 Vent: closed, without steam

Important

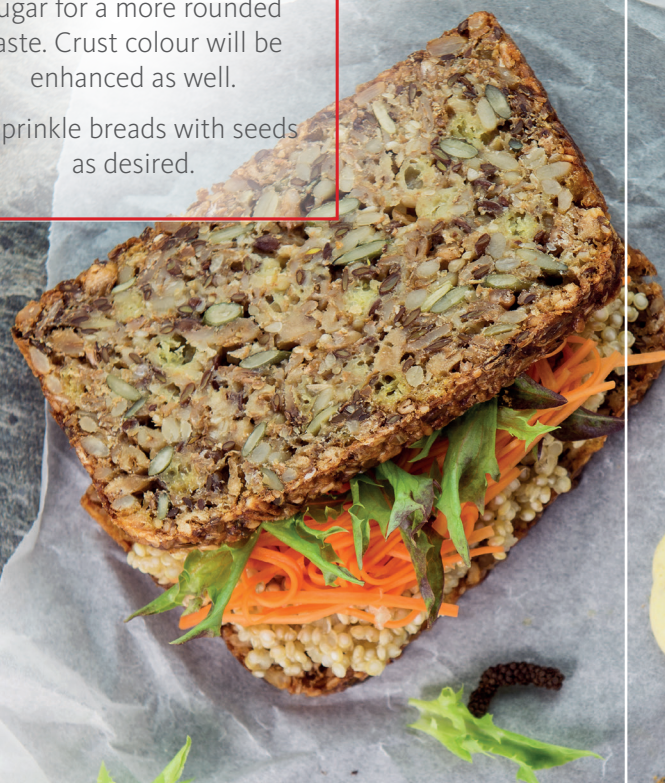
Core temperature 98 °C (for at least 20 minutes)
 After baking, leave in baking mould and allow to cool for at least 30 minutes!

Preparation

Mix **BAS T** or **BAS Special** with water to form a paste. Immediately add the Vegipan and mix into a homogenous dough. Without dough rest, fill into moulds (2.2 litre). Press into the moulds and roll flat, using a rolling pin moistened with water. Leave to swell at room temperature (90 minutes from start of mixing). Spray with water and bake with a closed vent and no steam. It is very important to maintain a core temperature of 98 °C for at least 20 minutes. Leave to cool in the moulds for at least 30 minutes. Finally, turn out of the moulds. Either use immediately, as fresh baked goods, or leave to cool for about 24 hours, pack into pasteurising bags and pasteurise (120 minutes at 110 °C – core temperature 80 – 85 °C).

Tip

- Add 2 - 4 % of invert sugar, maple syrup, agave syrup or sugar for a more rounded taste. Crust colour will be enhanced as well.
- Sprinkle breads with seeds as desired.



Vegipan®

b

Vegipan® – the yeast free vegan whole grain bread with the unmatched flavour

Not only vegans but all whole grain fans will love this sensational bread from the first bite; whether for breakfast, a midday snack or in the evening, **Vegipan®** satisfies both small and large appetites. With its pleasant taste and luscious graininess, it is a dream for spreading and contains high quality ingredients. The fine and mild flavour is rounded off by the high proportion of seeds and grains.



SOY SPREAD
with berries



HUMMUS & CHICKPEAS
with watercress and sweet peppers

The vegan diet trend is all the rage and doesn't have to stop at bakeries. With **Vegipan®**, you can offer your customers the first yeast-free vegan whole grain bread with an incomparable flavour. In combination with a variety of vegan recipes, it makes a delicious change from standard snacks.



AVOCADO & PINE NUTS
with chilli flakes



CARROTS & QUINOA SALAD
with Curry-Soy Yoghurt

Be inspired by our creative recipe ideas and bring diversity to your product range with the introduction of vegan snack alternatives.

Preparation

1.



Mix **BAS T** or **BAS Special** with water to form a paste. Immediately add the Vegipan and mix into a homogenous dough.

2.



Without dough rest, fill into moulds. Press into the moulds and roll flat, using a rolling pin.

3.



Leave to swell at room temperature (90 minutes from start of mixing). Spray with water and bake with a closed vent and no steam.

4.



Bake:

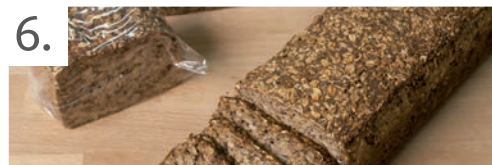
5 – 10 minutes at 260 – 270 °C,
75 – 80 minutes at 170 – 180 °C
Core temperature of at least
98 °C (over 20 minutes).

5.



Leave to cool in the moulds for at least 30 minutes. Finally, turn out of the moulds.

6.



Either use immediately, as fresh baked goods, or pasteurise and package (120 minutes at 110 °C – core temperature 80 – 85 °C).

Product information

Product number:

3134

Packaging:

25 kg paper bag

Product advantages:

- ✦ Yeast free whole grain bread
- ✦ Efficient preparation – no pre-swelling necessary
- ✦ Dough is filled into the baking tins immediately, without dough rest
- ✦ High proportion of grains and seeds, such as pumpkin and sunflower seeds, sesame and linseeds
- ✦ Contains vegetable fats with a high proportion of polyunsaturated fatty acids
- ✦ Nicely loose and elastic crumb characteristics – ideal for spreading
- ✦ With malt extract for a well-balanced, pleasant and mild taste
- ✦ Luscious crumb – long-lasting consumption freshness
- ✦ When pasteurised, in its original packaging, **Vegipan®** stays fresh for weeks – without preservatives!

Vegipan®

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.

backaldrin®