



BESPOKE BLENDING

HELPING YOU BAKE THE DIFFERENCE

Consistent Bread Rolls Every Time with our 5% Soft Roll Concentrate

A soft roll concentrate designed for efficient production with consistent results.



Benefits

- Complete system: includes improver, salt, and sugar
- Delivers excellent, yet controlled volume, and soft texture
- Flexible base suitable for white, wholemeal, or specialty rolls
- Low inclusion rate of just 5%: excellent cost-in-use



Basic Recipe

- 800g 5% Concentrate
- 16kg Bread Flour
- 500g Fresh Yeast
- 9.4kg Water (Approx)