



MEISTERMARKEN

eisella Hefe-Combi (yeast dough)

Basic mix for the production of yeast doughs

Kind of product:

eisella Hefe-Combi is a basic mix without fat for the rational and safe production of yeast doughs. The addition of fat or butter is possible.

Features:

- powder base without fat
- high proofing stability
- excellent in taste and volume
- very versatile in usage / in a few minutes fresh pastries for the whole day

Ingredients:

sugar; wheat flour; salt; emulsifiers: lecithines E 322; sodium stearoyl-2-lactylate E 481, diacetylic tartaric ester of mono- and diglycerides of fatty acids E 472e; acidifier: calcium acetate E 263; diphosphates E 450; calcium phosphate E 341; enzymes; flour treating agent ascorbic acid E 300; cysteine E 920

Basic recipe:

Wheat Flour type 550	1000 gr	
eisella Hefe-Combi	200 gr	
Whole egg	50 gr	
Yeast	60 gr	
Meister Goldback	100 gr	(to fold under the dough)
Water	450 gr	

Mixing time: 6 minutes slow and 3 minutes fast

Baking temp: 190 -200 °C

Baking time: Depending on product

Storage: Store cool and dry

Packaging: 25 kg bag / 750 kg pallet

Art.Nr.: 75080

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