

# ROLLS



## Kaizer Rolls

**Panning/Tray:** Remove from box and place cut-side down on a floured perforated baking pan.  
**Defrosting:** Cover with a plastic sheet or trolley cover and defrost until soft.  
**Proving:** 80% humidity and temp 40°C, ±30 minutes upside down, turn over and proof for ±10 - 15 minutes.  
**Baking:** Pre-heat oven to ±240°C prior to baking.  
**Baking time & temperature:** Reduce temperature to 220°C and bake for ±18 - 20 minutes  
**Steam:** ±20 seconds  
**Damper:** Closed, open last 5 minutes



## Coney Rolls

**Panning/Tray:** Remove product from box and place onto greased perforated baguette pan.  
**Defrosting:** Cover with a plastic sheet or trolley cover and defrost until soft.  
**Proving:** 80% humidity and temp 40°C, ±50 - 60 minutes  
**Baking:** Pre-heat oven to ±240°C prior to baking  
**Baking time & temperature:** Reduce temperature to 220°C and bake for ±18 - 20 minutes  
**Steam:** ±10 - 15 seconds  
**Damper:** Closed, open last 5 minutes



## Rye Rolls

**Panning/Tray:** Remove product from box and place onto greased perforated baguette pan.  
**Defrosting:** Cover with a plastic sheet or trolley cover and defrost until soft.  
**Proving:** 80% humidity and temp 40°C, ±50 - 60 minutes  
**Baking:** Pre-heat oven to ±240°C prior to baking  
**Baking time & temperature:** Reduce temperature to 220°C and bake for ±18 - 20 minutes  
**Steam:** 15 seconds  
**Damper:** Closed, open last 5 minutes



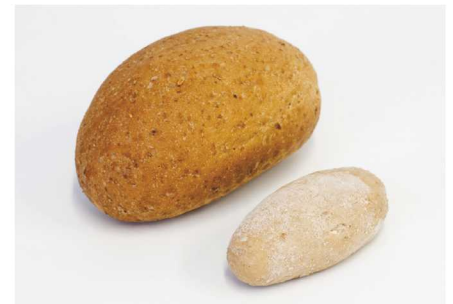
## Portuguese Roll

**Panning/Tray:** Remove from box and place cut-side down on a floured perforated baking pan.  
**Defrosting:** Cover with a plastic sheet or trolley cover and defrost until soft.  
**Proving:** 80% humidity and temp 40°C. Proof for 30 minutes, remove from proofer and turn Portuguese rolls over. Return to the proofer for ±20 - 30 minutes until fully proofed.  
**Baking:** Pre-heat oven to ± 240°C prior to baking  
**Baking time & temperature:** Reduce temperature to 220°C and bake for ±18 - 20 minutes  
**Steam:** ±10 - 15 seconds  
**Damper:** Closed, open last 5 minutes



## Brotchen Roll

**Panning/Tray:** Remove product from box and place onto greased perforated pan.  
**Defrosting:** Cover with a plastic sheet or trolley cover and defrost until soft.  
**Proving:** 80% humidity and temp 40°C, 40 minutes. Remove from the proofer and skin slightly before cutting.  
**Pre-baking:** Make a long cut down the length of the Brötchen, if required prove for another ±10 - 15 minutes.  
**Baking:** Pre-heat oven to ±240°C prior to baking  
**Baking time & temperature:** Reduce temperature to 220°C and bake for ±18 - 20 minutes  
**Steam:** ±10 - 15 seconds  
**Damper:** Closed, open last 5 minutes



## Wholewheat Roll

**Panning/Tray:** Remove from the box and place onto flat pan or perforated baguette pan.  
**Defrosting:** Cover with a plastic sheet or trolley cover and defrost until soft.  
**Proving:** 80% humidity and temp 40°C, ±50 - 60 minutes  
**Baking:** Pre-heat oven to ±220°C prior to baking  
**Baking time & temperature:** Reduce temperature to 200°C and bake for ±18 minutes  
**Steam:** None  
**Damper:** Open

PRODUCT	BARCODE	PROD CODE	PACK SIZE
Portuguese roll	600966913 0114	100201065	70 g x 150
Coney roll	600966913 0138	100601065	70 g x 150
Rye roll	600966913 0688	101004075	70 g x 180
Kaizer roll	600966913 1104	2736	70 g x 150
Brötchen	600966913 4785	3001	80 g x 150
Wholewheat bun	600966913 0121	100302065	60 g x 150