

BREAD

This range of bread and rolls works well for bakery counter as well as giving the Deli department products to create exciting lunch and supper time treats



French Loaf

Panning/Tray: Remove product from box and place onto greased flat baking pan.

Defrosting: Cover with a plastic sheet or trolley cover and defrost until soft core temperature 14 – 16°C.

Proving: 40°C and 80% humidity, ± 50 - 60 minutes.

Pre-baking: Allow to skin for a few minutes, then using a sharp knife cut 3-4 diagonal cuts into the surface and return to the proofer to finish proving.

Baking: Pre-heat oven to ± 240°C prior to baking

Baking time & temperature:

Reduce temperature to 220°C and bake for ± 20 - 25 minutes..

Steam: 15 seconds

Damper: Closed, open last 5 minutes



Focaccia

Panning/Tray: Remove product from box and place onto greased flat baking pan.

Defrosting: Cover with a plastic sheet or trolley cover and defrost until soft core temperature 14 – 16°C.

Proving: 40°C and 80% humidity, ± 30 - 40 minutes.

Pre-baking: Shape and flatten dough piece and add the required toppings.

Baking: Pre-heat oven to ±220°C prior to baking

Baking time & temperature:

Reduce temperature to 190°C and bake for ± 18 - 20 minutes.

Steam: ± 15 - 20 seconds

Damper: Closed, open last 5 minutes



White Subs / Brown Subs

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 core temperature 14 – 16°C.

Proving: 40°C and 80% humidity, ± 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

Vetkoek

Panning/Tray: Remove product from box and place onto an oiled flat solid baking pan.

Defrosting: Cover with a plastic sheet or trolley cover and defrost until soft core temperature 14 – 16°C.

Proving: 40°C and 80% humidity, ± 40 minutes.

Pre-frying: Remove from proofer and allow to skin for 5 minutes before frying.

Frying: Pre-heat fryer to ± 180 - 190°C prior to frying.

Frying temperature: 180°C

Use metal scraper to pick up Vetkoek and place into fryer. Turn Vetkoek over once golden brown.



PRODUCT	BARCODE	PROD CODE	PACK SIZE
Focaccia	600966913 0046	50881250	250 g x 40
French loaf	600966913 0015	50301250	250 g x 40
White subs	600966913 0053	50101200	200 g x 40
Wholewheat subs	600966913 0060	50102200	200 g x 40
Vetkoek roll	600966913 1197	50901131	95 g x 80


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 FROZEN CONVENIENCE

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