



## Délices à la française

# Yeast quark dough

**Safe and easy to process.**

Delicate and fine, with the freshness of quark and great volume: This concentrate is ideal for tray bakes, plaits and shaped pastries. What's more, by adding just a few ingredients you can create exceptionally irresistible pastries such as Boule au Beurre or chocolate rolls.

**For industrial processing only**

## Product Data Sheet

### Berg Yeast quark dough 50 %

Artikel-Nr.: 5800092





<b>Commercial description:</b>	Baking mixture for yeast dough
<b>Application:</b>	Concentrate from making yeast quark dough
<b>Basic recipe:</b>	1000 g wheat flour 1000 g Berg Yeast Quark Dough 50 % 600 ml water 340 g eggs 300 g butter 120 g yeast
<b>Kneading time:</b>	3 minutes slow + 6 minutes fast (adjust your kneading system)
<b>Dough temperature:</b>	26 °C
<b>Dough resting time:</b>	about 15 minutes
<b>Re-kneading:</b>	typical

<b>Ingredients:</b>	<b>Wheat flour</b> , sugar, emulsifiers (mono- and diglycerides of fatty acids, sodium stearoyl-2-lactylate, <b>soya lecithin</b> ), 3 % <b>quark powder</b> , flavouring, salt, raising agents (disodium diphosphate, sodium hydrogen carbonate), <b>lactose</b> , enzymes, turmeric extract as colourant, ascorbic acid as flour treatment agent, paprika extract as colourant
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#### Ingredients in the baked product according to the above recipe:

**Wheat flour**, water, **eggs**, **butter**, sugar, yeast, emulsifiers (mono- and diglycerides of fatty acids, sodium stearoyl-2-lactylate, **soya lecithin**), 0.9 % **quark powder**, flavouring, salt, **lactose**, turmeric extract as colourant, paprika extract as colourant

**Please note:** If a different recipe is used, the declaration must be adapted accordingly.

	<b>Storage:</b> in a cool, dark and dry place
	<b>Shelf life:</b> 12 months from date of
	<b>Manufacture packaging:</b> 25 kg paper sack
	<b>Pallet packaging:</b> 750 kg

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