



## Délices à la française

# Brioche

**Typically French and irresistibly good.**

Seductively fluffy and tender with an intense taste of butter and egg – that's the authentic French brioche, which can easily be made with our premix and presented in many different shapes.

**For industrial processing only**

## Product Data Sheet

### Brioche 10 %

Item No.: 5900256-003

<b>Commercial description:</b>	Premix for yeast-based pastries
<b>Application:</b>	Suitable for brioche or similar
<b>Basic recipe:</b>	1.000 kg wheat flour 0.100 kg Berg Brioche 0.120 kg sugar 0.200 kg butter 0.100 kg whole egg 0.370 kg water 0.080 kg yeast
<b>Kneading time:</b>	4 minutes slow + 4 minutes fast (adapt to your kneading system)
<b>Processing:</b>	standard
<b>Baking:</b>	bake with minimal proofing
<b>Ingredients:</b>	<b>Wheat flour, whole milk powder</b> , salt, <b>wheat gluten</b> , emulsifier: mono- and diglycerides of fatty acids, thickener: guar gum, flavouring, colouring agent: beta carotene, enzymes (contains <b>wheat</b> ), flour treatment agent: ascorbic acid.

#### Ingredients in the baked product according to the above recipe:

**Wheat flour**, water, **butter**, sugar, **whole egg**, yeast, **whole milk powder**, salt, **wheat** gluten, emulsifier: mono- and diglycerides of fatty acids, thickener: guar gum, flavouring, colouring: beta carotene, enzymes (contains **wheat**)

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



**Storage:** in a cool, dark and dry place



**Shelf life:** 12 months from date of



**Manufacture packaging:** 25 kg paper sack



**Pallet packaging:** 750 kg

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