

Granopan Pompan

Tasty Potatoe Bread



Taste and enjoy this delicate and juicy potatoe bread



Delicate and pleasant potatoe taste



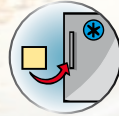
Plenty application possibilities



Unique optical presentation in combination with PomSticks



Advanced freshness due to special choice and composition of high quality ingredients



Suitable for cooling technologies



Onion-Ham-Bread



Potatoe-Baguette



Potatoe Wholegrain Bread

Pompan	3,300 kg
Wheat flour	6,700 kg
Fresh Yeast ¹	0,300 kg
Water, approx.	6,700 kg
Roasted Onions	1,000 kg
Ham dices	0,500 kg
Total dough weight	18,500 kg

Kneading time

(Spiralkneader)²: 3+6 min.

Dough temperature: 27–28 °C

Dough resting time: approx. 20 min.

Scaling weight: 0,600 kg for a 0,500 kg bread

Proofing conditions: 32 °C, 85 % humidity for 40–45 min.

Baking temperature: 240 °C falling to 200 °C with steam. Open the damper after 5 min. baking time.

Baking time: approx. 40 min.

Working Method

After resting time scale the dough pieces and mould in desired shape.

Place on setters or tray for proofing.

Pompan	3,300 kg
Wheat flour	6,700 kg
Fresh Yeast ¹	0,150 kg
Water, approx.	7,200 kg
Dill tips	0,150 kg
Total dough weight	17,500 kg

Kneading time

(Spiralkneader)²: 3+10 min.

Dough temperature: 27–28 °C

Dough resting time: 90–120 min.

Scaling weight: 0,350 kg Baguette

Proofing conditions: 25 °C, 70–75 % humidity for 20–30 min.

Baking temperature: 250 °C falling to 210 °C with little steam

Baking time: approx. 30–35 min.

Working Method

After resting time scale the dough.

Roll the dough pieces up to 20 cm and let proof for 5 min.

Then roll the Baguettes longer (~35 cm) and roll into **Pomsticks** for decoration.

Put the Baguettes on trays and cut them three times before baking.

Pompan	3,300 kg
Wheat whole grain flour	6,700 kg
Fresh Yeast ¹	0,250 kg
Water, approx.	8,300 kg
Total dough weight	18,550 kg

Kneading time

(Spiralkneader)²: 6+6 min.

Dough temperature: 27–29 °C

Dough resting time: approx. 30 min.

Scaling weight: 0,850 kg for a 0,750 kg bread

Proofing conditions: 32 °C, 85 % humidity for 40–45 min.

Baking temperature: 250 °C falling to 200 °C with steam. Open the damper after 3 min. and close it after 15 min. baking time.

Baking time: approx. 60 min.

Working Method

Scale the dough pieces and mould in desired shape.

Brush the surface with water and roll into **Pomsticks**.

Place into baking tin for proofing.

¹ Amount depends on dough amount and room temperature. ² The kneading time depends on the type of mixer and its capacity.