

Granopan Tomato



PREMIX



Every pastry, bread or rolls achieves a mouth watering and fruity taste which is made with **Granopan Tomato**.

Amongst others the Granopan Tomato premix contains sun dried tomatoes and spicy oregano for a rich, full-bodied and natural taste. This kind of bread and snack specialities suits perfectly to salads, cheese or BBQ.

Product SPECIALS

- Full-bodied and mouth watering tomato flavour
- Mediterranean taste based on the contained oregano and sun dried tomatoes
- Due to the red colour your bread and rolls become to an eye catcher in your bakery shelf
- Safe production process
- Plenty of creative and appealing applications
- Also suitable for laminated dough
- Suitable for direct and prebaked process, as well as for frozen dough pieces

For more information on this article and our Clean-Label criteria visit our website www.agrano-export.de

 **AGRANO**

We also offer various snack applications in our SnackArt Concept





Pizza Focaccia

Granopan Tomato	3,000 kg
Wheat flour	7,000 kg
Sugar	0,350 kg
Garlic, fresh	0,040 kg
Dried roasted onions	0,200 kg
Ketchup/tomato concentrate	1,000 kg
Olive oil	0,200 kg
Fresh yeast	0,350 kg
Or: dry yeast	0,140 kg
Water, approx.	6,000 kg
Total dough weight	18,140 kg

Kneading time: 4 + 6 min.
Dough temperature: 27 – 28 °C
Resting time: approx. 30 min.
Scaling weight: 0,200 kg
Fermentation time: approx. 30 min.
Baking temperature: 240 °C with steam
Baking time: approx. 12 min.

Working Method

Scale the dough and let rest for approx. 30 min.
 After resting time form the dough pieces into round and flat disk/Pita bread.
 After fermentation brush the Focaccia with oil, strew dried herbs on top and bake.
 After baking decorate with ham, parmesan and rocket salad.



Tomato Rolls

Granopan Tomato	3,000 kg
Wheat flour	7,000 kg
Sugar	0,200 kg
Ketchup/ tomato concentrate	1,000 kg
Olive oil	0,200 kg
Fresh yeast	0,350 kg
Or: dry yeast	0,140 kg
Water, approx.	5,800 kg
Total dough weight	17,550 kg

Kneading time: 4 + 6 min.
Dough temperature: 26 – 28 °C
Resting time: approx. 20 min.
Scaling weight: 0,050 kg/piece
 1,500 kg/batch
Fermentation time: approx. 40 min.
Baking temperature: 220 °C with steam, after 8 min.
 open damper.
Baking time: approx. 17 – 19 min.

Working Method

Scale the dough and mould round.
 After resting time divide the dough into pieces by using the dough divider machine (30 pieces).
 Mould into desired shape and decorate the surface of the rolls with seeds or dust with flour and place on setters or trays.
 After fermentation cut as desired and bake.



Croissants & Snack Bars

Granopan Tomato	0,600 kg
Wheat flour	1,400 kg
Olive oil	0,200 kg
Fresh yeast	0,120 kg
Or: dry yeast	0,050 kg
Water, approx.	1,000 kg
Total dough weight	3,320 kg
Laminating margarine	1,000 kg

Kneading time: 4 + 4 min.
Dough temperature: 18 °C
Resting time: approx. 20 min. chilled
Fermentation time: approx. 40 min.
Baking temperature: 220 °C falling to 210 °C with steam, after 8 min. open damper.
Baking time: 12 – 15 min.

Working Method

After resting time, laminate the dough with 3 single folds and let it rest for another 15 min. chilled.
 Roll out the dough approx. 3,5 mm thick, divide and mould to snack bars or other desired shapes.
 For decoration brush the surface with water and roll in **Decor-Mix Standard** or grated cheese.
 Place the snacks on trays and let proof.