

Kürbis Deluxe

Superb Pumpkin Bread



Taste and enjoy
the pureness of pumpkin



Ideal for the growing target group of nutrition-conscious connoisseurs



Contains 38% original styrian pumpkin kernels and 4% styrian pumpkin seeds flour, famous for their intense green colour and slightly nutty taste



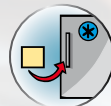
Distingtively intense taste of pumpkin seeds



Very appealing colour and crumb structure



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



Suitable for direct and all frozen production processes



Optical presentation is a highlight for every bread counter



Pumpkin Party Ring



Pumpkin Parmesan Cone



Pumpkin Bagels

Kürbis Deluxe	5,000 kg
Wheat flour	5,000 kg
Fresh Yeast ¹	0,300 kg
Salt	0,220 kg
Water	7,000 kg
Total dough weight	17,520 kg

Decoration
Bread Decor Mix , Pumpkin seeds

Kneading time (Spiralkneader)²: 4 + 6 min.
Dough temperature: 26 – 27 °C
Dough resting time: approx. 20 min.
Scaling weight: 0,580 kg for a 0,500 kg bread
Proofing conditions: approx. 45 min.
Baking temperature: 230 °C falling to 210 °C with steam. Open the damper after 20 min. baking time.
Baking time: approx. 45 min.

Working Method
 After resting time scale the dough pieces and mould round.
 Press a hole in the middle and form as a ring.
 Press in decoration and place on setters or trays and let proof.
 After half of total fermentation cut the ring.
 After total fermentation bake off.

Kürbis Deluxe	5,000 kg
Wheat flour	5,000 kg
Fresh Yeast ¹	0,300 kg
Salt	0,220 kg
Water	7,000 kg
Parmesan Cheese, chopped	1,200 kg
Total dough weight	18,720 kg

Decoration
Pumpkin seeds and wheat flour (1:1)

Kneading time (Spiralkneader)²: 4 + 6 min.
Dough temperature: 26 – 27 °C
Dough resting time: approx. 20 min.
Scaling weight: 0,380 kg
Proofing conditions: approx. 30 min.
Baking temperature: 230 °C falling to 210 °C with steam. Open the damper after 20 min. baking time.
Baking time: approx. 30 min.

Working Method
 After resting time scale the dough pieces, mould long and form the edges as cones.
 Press in decoration and place on setters or trays and let proof.
 After fermentation cut the dough as desired and bake.

Kürbis Deluxe	5,000 kg
Wheat flour	5,000 kg
Fresh Yeast ¹	0,300 kg
Salt	0,200 kg
Water	4,000 kg
Butter	0,500 kg
Total dough weight	15,000 kg

Decoration
Bread Decor Mix , Pumpkin seeds

Kneading time (Spiralkneader)²: 3 + 4 min.
Dough temperature: 25 – 26 °C
Dough resting time: approx. 10 min.
Scaling weight: 3,000 kg / batch
Proofing conditions: Overnight in the fridge
Baking temperature: 230 °C falling to 220 °C with steam. Open the damper after 10 min. baking time.
Baking time: approx. 18 min.

Working Method
 After resting time scale the dough pieces to 3,000 kg batches and mould round.
 After 10 min. divide the dough into 30 pieces by using a dough divider machine.
 Roll to a thread of approx. 30 cm. Stick both ends together and roll again to the same diameter than the rest of the thread.
 Brush the surface with water and dip in decoration as desired.
 Place the bagels on setters and let proof overnight in the fridge (~4 °C).
 Cook the proofed bagels in boiling water for 3 min. each side.
 Give 5 min. stiffening time before bake off.

¹ Amount depends on dough amount and room temperature.

² The kneading time depends on the type of mixer and its capacity.

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