

## APPLICATION DATA SHEET

# PEKTOS BEET FIBER BF – Use in Bakeries



PEKTOS BEET FIBER BF is a new generation of fiber. A pure natural product from the fertile fields of Switzerland. With more than 70 % healthy fibers, approx. 1/4<sup>th</sup> of which are soluble fibers.

PEKTOS BEET FIBER BF enriches your dough with fibers and provides several favourable properties without affecting its typical and characteristic features.

PEKTOS BEET FIBER BF binds water exceptionally well during the normal baking process: up to 3 to four times its weight. A higher water content makes the bread not dry out quickly, and it stays fresh longer. In addition, the bread is softer, making it look even fresher. PEKTOS BEET FIBER BF is equally suitable for white bread and dark loaves.

### Scald dough can be omitted.

The addition of PEKTOS BEET FIBER BF can often replace the scald dough. Both methods ensure a longer freshness, but PEKTOS BEET FIBER BF also offers additional benefits. On the one hand, the energy-intensive heating of water for the soak is eliminated; on the other hand, the process can be shortened by adding PEKTOS BEET FIBER BF and cold water instead of making the scald dough and letting it stand for some time.

With PEKTOS BEET FIBER BF, you save time and energy.



### Other benefits

With PEKTOS BEET FIBER BF, the bread cuts better and crumbs less. VIDO FIBRES BF is almost tasteless and can be used with other fibre-rich baking ingredients.



PEKTOS BEET FIBER BF is naturally gluten-free and can be used for all types of baked goods. In its coarser structure or as flakes, PEKTOS BEET FIBER BF is also ideal for decorating loaves of bread or buns.

### Proven in many ways

Many large and small bakeries in Europe use PEKTOS BEET FIBER BF daily. PEKTOS BEET FIBER BF is most commonly used in soft bread production, but also biscuit manufacturers have changed their recipes in favour of PEKTOS BEET FIBER BF.

PEKTOS BEET FIBER BF is the ideal fiber ingredient in developing and producing calorie-reduced bread.

The coarser the particle size of PEKTOS BEET FIBER BF is, the lower the impact on the original colour of the bread. Wholemeal bread is almost unaffected.

When baking soft bread, PEKTOS BEET FIBER BF is added in a proportion of 5-10% of flour.

If PEKTOS BEET FIBER BF is only used as a freshness additive, 1-3% is sufficient.

The higher the proportion of wheat flour and the stronger the flour variety, the more PEKTOS BEET FIBER BF can be added.

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### Fiber-enriched loaves or buns with PEKTOS BEET FIBER BF

#### Recipe:

1,000 g	PEKTOS BEET FIBER BF 5 C, or BF 5 E, BF 5 F, BF 5 G, BF 5 H, BF 5 Flakes
3,000 g	Hot water (approx. 50°)
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4,000 g	Soak
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5,000 g	Wheat wholemeal
4,000 g	Strong Wheat flour (e.g. Type 550)
4,500 g	Water
180 g	Salt
500 g	Fresh yeast
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18,180 g	Dough weight



#### Manufacturing

- A: Mix the soak immediately with the other dough ingredients, then adjust dough firmness with the remaining water.
- B: Mixing time: 3 minutes slow, 4 minutes fast
- C: Dough temperature 28°C
- D: Dough rest approx. 30 minutes

#### Dough processing:

Form loaves or round buns, brush with water and dunk into a mix of linseed, oat flakes, sesame and sunflower seeds, or use PEKTOS BEET FIBER BF 5 H or Flakes.

Let proof, and bake at full proof with steam.

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