

Matured for more enjoyment

D'uro Crusty Rolls

Recipe for approx. 175 pieces



INGREDIENTS Recipe no.: 2146

- Prepare the dough as usual - and knead well.

Roll dough:		
Wheat flour type 550	9.000 kg	
Wheat flour type 1050	1.000 kg	
UNIFERM FermStar Langzeit	0.400 kg	
UNIFERM FermFresh® AromaDurum	0.750 kg	
UNIFERM Baker's yeast	0.300 kg	
Salt	0.220 kg	
Water, approx.	6.000 kg	
TOTAL DOUGH:	17.670 kg	

Topping:	Wheat flour, type 550	0.100 kg
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- Then machine or work manually to a longish shape
- Tip the ends of the dough pieces
- After processing, allow the dough pieces to relax for approx. 10 min. and cut once lengthwise
- Press the cut surfaces together lightly, moisten the dough pieces and press them into wheat flour

- Place the dough pieces with the cut facing downwards on the peelboards and place them in the proofing retarder
- Leave to proof overnight at 5 °C and, if necessary, turn and push the rolls as required

TECHNICAL DETAILS

Kneading time:	5 + 8 min.
Dough temperature:	approx. 22 °C
Dough rest:	approx. 10 min.
Dough weight per piece:	0.100 kg
Proofing time:	Overnight proofing delay (core temperature +5 °C)
Baking time:	approx. 22 min.
Baking temperature:	approx. 235 °C (= roll baking temperature)

*Kneading time varies depending on kneading system and dough quantity.

UNIFERM FermFresh® AromaDurum

Liquid, aromatic fermentation product based on durum wheat

UNIFERM FermFresh® AromaDurum is produced from a multi-stage fermentation process based on durum wheat.

UNIFERM's very own DuoFermentation process is used to gently ferment an in-house mildly acidic durum sourdough and a slightly sweetish DurumFerment in several stages. Thus the grains develop their very own flavour and lend authentic flavour notes to a wide variety of baked goods. On the shelf and at the counter, the baked goods with their attractive golden-brown crust colour and their unusual crust shape are a real eye-catcher. The golden-yellow crumb is both attractive and tasty and combines enjoyment with fresh juiciness.

Main application: small baked goods, bread, snacks
Recommended application: 7.5 % on flour (5 to 10 % on flour)



= lactose free = without declarable additives (exception, if applicable: ascorbic acid) = vegan = fermented product

Your advantages with FermFresh® AromaDurum

- **Durum wheat** – characterised by authenticity in appearance, structure and taste
- **DurumFerment** – fermented with UNIFERM aroma yeast Durum product with sweetish mild, slightly nutty aroma facets
- **Mild, slightly nutty fermentation flavours** – from our own balanced fermentation of durum sourdough and DurumFerment
- **Liquid consistency in bag-in-box packaging** – ideal for flexible, direct addition and simple, clean dosing
- **Attractive appearance of crust and crumb** – golden-yellow with finely chipped, short crust
- **High added value** – thanks to the use of durum sourdough and DurumFerment in clean label quality
- **Upgrading of your standard product range** – significant visual and sensory quality improvement of all wheat-based baked goods from rolls and baguettes to wheat bread



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Golden prospects for
taste and enjoyment



FermFresh® AromaDurum

Liquid, aromatic fermentation product
based on durum wheat



PRODUCT



FermFresh® AromaDurum



Golden prospects for taste and enjoyment

Pizza, pasta, bulgur and couscous for trendy bowl dishes - all these dishes only taste genuine if durum wheat is used.

Durum wheat provides a crunchy texture and the typical golden-yellow colour - in a most natural way.

This grain is especially appreciated as it enriches our culinary diversity and also provides a golden play of colour in artisan baked bread, rolls and snacks; moreover, it improves the taste and adds a crunchy texture.

With **FermFresh® AromaDurum** your baked goods will be a success - featuring a juicy golden-yellow crumb and golden-brown crust that are pleasing to the eye and whet the appetite for a tasty discovery.

Thanks to the combination of durum sourdough and DurumFerment in **FermFresh® AromaDurum** the flavour potential of durum wheat is explored to its maximum.

Ensure a golden appearance of your baked goods and a special gourmet experience for your customers.

Versatile type of wheat:

Durum wheat [lat. *triticum durum*] is the world's second most important type of wheat and offers a wide range of uses. In bakeries, you can find durum wheat as an ingredient in many delicious baked goods.

Pleasure and freshness:

Durum wheat is mainly processed into semolina. It combines a high gluten with a low starch content. These quality characteristics ensure slow and sustained water absorption. Thus baked goods will have a particular firmness when biting into them and a good freshness profile.

Natural play of colours:

The attractive golden-yellow colour is due to the high content of carotenoids in durum.

Innovation meets creativity:

Durum combines proven tradition with modern enjoyment. In its fermented form, it opens up fascinating worlds of flavour that inspire.

... use in recipes with a dosage from 5 to 10 % on flour

... marketing of high quality baked goods "with durum wheat"



... use in wheat-based baked goods

... distinctive mild, slightly nutty flavour profile

... convinces with a long-lasting freshness of the baked goods

... increases water binding

... attractive crust appearance with finely chipped, short crust

... gives an attractive golden-yellow play of colours in crumb and crust



Matured for more enjoyment!

Discover the new opportunity of DuoFermentation for your baked goods.

The unique DuoFermentation process of the UNIFERM fermentation specialists refines taste and aroma in a new dimension. In **FermFresh® AromaDurum**, a gently ripened durum sourdough combines with the sweet notes of our own DurumFerment. The result is an aromatic cuvée of fruity, nutty aromas with a subtle caramel accent.

AROMA PROFILE:



Crusty Loaf

Recipe for approx. 44 pieces



INGREDIENTS Recipe no.: 1387

- Knead all the ingredients well to make the dough.

Bread dough: Wheat flour, type 550	9.000 kg
Durum wheat semolina	1.000 kg
UNIFERM FermFresh® AromaDurum	0.750 kg
UNIFERM Baker's yeast	0.100 kg
Salt	0.220 kg
Water, approx.	6.500 kg
TOTAL DOUGH:	17.570 kg
Topping: Wheat flour, type 550	0.150 kg

- Place the dough in oiled tubs and let it rest for 120 minutes at room temperature
- After the dough has rested, weigh the dough into 0.400 kg pieces and work them into rounds
- Place the round pieces of dough - with their ends facing up - in well floured round proofing trays
- Place the worked dough pieces in the refrigerator
- Leave the dough pieces to proof overnight at +5 °C, if necessary at a proofing temperature of +20 °C for approx. 1 to 2 hours.

- Turn the pieces of dough out onto peel-off belts, dust with wheat flour and lightly cut the surface several times
- Bake the loaves at 250 °C with delayed steaming and bake at a decreasing temperature until well baked
- Pull the dumper in the last 6 minutes

TECHNICAL DETAILS

Kneading time:	7 + 8 min.
Dough temperature:	approx. 24 °C
Dough rest:	approx. 120 min.
Dough weight per piece:	0.400 kg
Proofing time:	Overnight proofing delay (core temperature +5 °C)
Baking time:	approx. 35 min.
Baking temperature:	250 °C decreasing to 210 °C
Note:	Pull the dumper 6 min. before the end of the baking time

*Kneading time varies depending on kneading system and dough quantity.