

RECIPE

PRODUCT : 8 GRAINS POTATO BREAD

Group	Ingredients	G	%
1	POTATO BREAD MIX	1000	100
	8 GRAIN BASE	200	10
	Yeast	40	1.6
	egg	176	17.6
	water	360	
	butter	100	
	salt	10	
2	BOS	40	14
Total		1732	

วิธีทำ

- ใช้หัวตะขอ ผสมส่วนผสมกลุ่มที่1 ในส่วนของแห้ง ให้เข้ากันด้วยความเร็วต่ำ ประมาณ 1 นาที
- เติมน้ำเย็น และน้ำเย็น ตีต่ออีก 1 – 2 นาที เปลี่ยนเป็นความเร็วปานกลางจนแป้งโดได้ที่
- ใส่กลุ่มที่2 ลงไป ตีด้วยความเร็วกลางจนเนียน และได้ที่
- อุณหภูมิของแป้ง 30 -31 c.
- พักแป้งประมาณ 5 – 10 นาที ตัดน้ำหนักตามต้องการ และพัก ต่ออีก 5-10 นาที
- ขึ้นรูป และนำเข้า prover จนขึ้น 90 -100 %
- อบที่ T.200 c.

PRODUCT : Apito plain moist cake mix with vanilla mousse/blueberry

Group	INGREDIENTS	KG	GM
1	Apito plain moist cake mix		1000
	Water		200
	Eggs		400
2	Oil		370
	Bakels orange paste		25

MIXING METHOD

- Place Group1 ingredients into mixing bowl.
- Blend for approx. 1 minute on low speed.
- Scrape down.
- Blend on second speed for 2 minutes
- Oven Temperature 185 deg C. 40 min

Vanilla mousse:

500 gram milk
 200 gram Bakels instant custard powder
 15 gram Bakels 84 vanilla essence
 500 gram slightly whipped cream
 6 galantine leaves

Blueberry topping

500 gram Bakels 50 % Blueberry filling
 200 gram Diamond glaze neutral
 150 gram water
 6 galantine leaves

RECIPE



PRODUCT : Artisan Baguette

GROUP	INGREDIENT	G	%
	Bakels Artisan Full mix	1,000	
	Dried Yeast	15	
	Chilled Water (Temp. 8-10 C)	730	
	Salt	20	
	Total		

METHOD:

- Mix in Spiral Mixer or on 1st speed 5 min.
- Mix speed 2 for additional 5 min. until dough is developed well.
- Rest dough for 1 hour in container
- Slowly remove from container and shape in baguette ,don't remove all air/gas
- Final Prove outside under plastic
- Pre Heat at 230 °C ,Place baquette in oven ,Steam and drop temp. 215 degrees Bake:
15 min + 15 min. damper open.

BAKELS (THAILAND) COMPANY LIMITED

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Tel (66) 0 2367 1767, (66) 0 2391 3694-6 Fax (66) 0 2712 2367 E-mail : info@bakelsthai.com

MOUSSE MIX

NEW!

Available:
February 2016

Dear valued customer,

We herewith proudly announce to have extended our assortment with another high quality product range: mousse mix.

Based on made analyzes, we are convinced all top class hotels, restaurants and pastry shops, do produce a variety of mousses, bavaroises etc. All kind of cream stabilisers are used to do so. Our new products combine excellence with convenience!

Needless to state that an important part of the development also has been to secure the excellent combination with our actual fruit based assortment.

With this introduction we aim to not only allow you to present very interesting products to your markets.

We also expect this new introduction will increase our business volume, resulting in more frequent shipping of containers, which ultimately results in an overall better shelf life for all products.

But the most important target is to offer you another possibility to satisfy your customer once more with high quality convenience products, allowing to produce attractive highly profitable pastries!

We do wish you tasteful testing, resulting in a successful introduction!

MOUSSE MIX

Available: February 2016



Tiramisu



Advocaat



Chocolate



Neutral



Strawberry



Mango

Main characteristics

- The first Mousse Mixes that really taste home-made
- Easy preparation, saving time, ready in record time
- Rich texture, perfect for preparing cakes or piping in glasses
- High quality Mousse Mixes, by adding natural ingredients
- Consistent quality of texture, colour and taste
- Easy to use, adding only water and unsweetened whipped cream
- Cut-resistant and freeze solid
- Freeze and thaw stable

How to use

Ingredients : 200 gr mousse mix - 250 gr water - 1 Liter whipped cream

- Whip the unsweetened whipped cream and keep cool
- Mix together the Mousse Mix with the specified amount of water at 25°C (all varieties) or at 30°C (MM Tiramisu)
- Fold in the unsweetened whipped cream
- Afterwards, store in the freeze



BAKBEL EUROPE S.A.

Parc Paysager de Tyberchamps - 7180 Seneffe - Belgium
info@bakbel.be - www.bakbel.com

Certificates:

FDA
registered



ISO 9001



HACCP



HALAL

Varieties available

- | | |
|-------------|--------------|
| • Advocaat | • Neutral |
| • Chocolate | • Strawberry |
| • Mango | • Tiramisu |

Shelflife

- 15 months

Packaging

- 2,5 kg foil bag / 4 per outer-case



NEW!

General

T. +32 (0)64 84 61 10
F. +32 (0)64 84 61 11

Sales

T. +32 (0)64 84 61 25
F. +32 (0)64 84 61 11

Bakbel
Our fruits Your passion

RECIPE



PRODUCT : BAKELS FINO MALT RYE MEAL BREAD

GROUP	INGREDIENT	G	%
1	Bakels Rye Meal concentrate	300	
	Fino Malt Base	60	
	Bread Flour	700	
	Dried Yeast	20	
	Chilled Water (Temp. 10-15C)	600	
	Salt	10	
	Total	1,555	

METHOD:

- No Time Dough, Use Hook (Hobart Mixer) / Spiral Mixer.
- Dough Temperature required: 26 °C mix all until well developed.
- Allow recovering or resting for 15 min
- Scale 130 gram and mould to desired shape
- Prove 15 min. outside under plastic then place in freezer for about 30 min.
- Laugen water : 1 lit boiled water adding 40 gram soda hydroxide
- Add rock salt or and gruyee cheese on top.
- Bake at deck oven 200 ±5 °C for 20 min, Hot air oven 170 degree

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RECIPE



PRODUCT : BAKELS RYE MEAL BREAD

GROUP	INGREDIENT	G	%
1	Bakels Rye Meal concentrate	300	
	Bread Flour	700	
	Dried Yeast	20	
	Chilled Water (Temp. 10-15C)	600	
	Salt	10	
	Total	1,555	

METHOD:

- No Time Dough, Use Hook (Hobart Mixer) / Spiral Mixer.
- Dough Temperature required: 26 °C mix all until well developed.
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RECIPE



PRODUCT : BAKELS ARTISAN COUNTRY HERBS

GROUP	INGREDIENT	G	%
1	Bakels Artisan full mix	200	
	Bread Flour	800	
	Dried Yeast	15	
	Chilled Water (Temp. 10-15C)	650	
	Salt	20	
	Bakels country herbs base	150	
	Total	1,555	

METHOD:

- No Time Dough, Use Hook (Hobart Mixer) / Spiral Mixer.
- Dough Temperature required: 26 °C mix all until well developed.
- Allow recovering or resting for 15 min
- Scale 130 gram and mould to desired shape
- Prove 15 min. outside under plastic then place in freezer for about 30 min.
- Laugen water : 1 lit boiled water adding 40 gram soda hydroxide
- Add rock salt or and gruyee cheese on top.
- Bake at deck oven 200 ±5 °C for 20 min, Hot air oven 170 degree

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RECIPE



PRODUCT : BAKELS ARTISAN PRETZEL

GROUP	INGREDIENT	G	%
1	Bakels Artisan full mix	200	
	Bread Flour	800	
	Dried Yeast	12	
	Chilled Water (Temp. 10-15C)	540	
	Salt	22	
	Honey	15	
	Bakels B.O.S	40	
	Total	1,555	

METHOD:

- No Time Dough, Use Hook (Hobart Mixer) / Spiral Mixer.
- Dough Temperature required: 26 °C mix all until well developed.
- Allow recovering or resting for 15 min
- Scale 130 gram and mould to desired shape
- Prove 15 min. outside under plastic then place in freezer for about 30 min.
- Laugen water : 1 lit boiled water adding 40 gram soda hydroxide
- Add rock salt or and gruyee cheese on top.
- Bake at deck oven 200 ±5 °C for 20 min, Hot air oven 170 degree

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Black Forrest Cake

Serves:

1400 gram per tray 40 x 60 cm

Chocolate Sponge

Bakels Apito Sponge Mix	750	g
Eggs whole	375	g
Milk	150	g
Chocolate Paste	60	g
vegetable oil	90	g
Bakels Ovalett	30	g

Syrop for sponge

sugar syrup	180	g
Vanilla ecense	10	g

Bakels Mousse

Bakels Neutral mousse mix	100	g
Warm water	125	g
Whipping cream	500	g
optional Kirsch Liquer	50	
Cherry ecense	5	

Sour Cherry Compote

water or juice	250	g
Bakels Vanilla Essence	20	g
Sugar	75	g
Cinnemon stick	4	pcs
anis star	5	pcs
orange Skin	4	pcs
Gelantine powder	22	g
Bakels Dark cherry Filling	750	g
Kirsh liquir optional		

Same for the chocolate mousse mix but change neutral mix to Choc.

Bring water to boil with Anis star,orange zest,cinnamon,sugar,vanilla for 10 minutes slow boil.Then remove the anis start and cinnamon.Add in the gelantine and cherry filling. cool down



PRODUCT : Carrot cake (European complete muffin mix)

Group	INGREDIENTS	KG	GM
1	Bakels European complete muffin mix		500
	Egg		200
	Water		50
	Oil vegetable		200
	Baking soda		6
	Bakels vanilla essence		5
	Cinnamon powder		2
	salt		1
2	grated fresh carrot		300
	Soak Raisins black		40
	Chopped baked walnuts		40

MIXING METHOD

- Place Group1 ingredients into mixing bowl.
- Blend for approx. 1 minute on low speed.
- Scrape down.
- Blend on second speed for 3 minutes
- Add in group 2(mix with some flour to not let sink the fruits and nuts to the bottom)
- Bake into a tray or cake mould/ring
- Oven Temperature 185 deg C. 35 min.

Layer cream cheese Filling :

200 gr Bakels dairy blend
100 gr cream cheese
50 gram Bakels Lemon Filling

- *For Ivory frosting cover : see recipe frosting*



X mas Orange -Strawberry chocolate 3 tone cake Roll

Ingredients	Weight (g)
Chiffon Cake Mix	1,000
Egg	1,000
Water	150
Oil	150
Bakels Chocolate Paste	30
Bakels Orange Paste	25
Bakels Starwberry Paste	25
Butter cream	600
Total	2,980



Scale 3 times 750 gram batter and add color

Hazelnut Butter cream

500 Butter
200 Bakels Hazelnut Truffle
Whip up all until fluffy



Chocolate Brownie cake

Ingredients	Weight (gram)	%
Bakels Choc.Lava mix	1000	100
Water	420	42
Oil	530	53
Caswnut	650	65
Total	1950	

Method

1. Warm the oven at T.195° c(Top heat should be more the down heat !!)
2. Blend all together for 1 min.,scrap down
3. Mix medium speed for 3 min.
4. Prepare baking mould sprayed with Bakels Master Sprink .
5. **Baking time critical: deck oven 30-35 min,rotation oven 25-130min. baking temp. only 155 degrees**
6. After bake let set for 3-4 min then turn upside down on plastic sheet.
7. Allow to cool down in the fridge.
8. Product can be kept easily 3 days refrigerator.

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Chocolate chewy brownie with Passion fruit Mousse



Created By:

Serves:

Chewy Brownie

Walnuts	230 g	Roast the walnuts and chop a bit, Whisk eggs with sugar and add melted chocolate and butter to the mixture,final add flour and baking powder sieved and add in the walnuts.Bake 175 degree 20 min .
sugar	240 g	
eggs	250 g	
melted butter	225 g	
melted dark chocolate 58 %	290 g	
cake flour	90 g	
bakels vanilla esence	30 g	
baking powder	5 g	
sea salt	2 g	

		Heat, not boil passion fruit juice and cream,then add in the milk cho couverture.Prepare mousse by adding mousse powder in a bowl mixing with warm water,add the passion mixture and rest of the slight whipped cream.
Millac Gold	100 g	
Passion fruit puree	85 g	
Milk Chocolate couverture	100 g	
Bakels Chocolate Mousse powder	100 g	
Warm Water	125 g	
Millac Gold	400 g	

Millac Gold	420 g	prepare as ganache and leave to cool in fridge for 3 hours ,then whip up !
Chocolate Couverture 58 %	160 g	
gelatine Sheet	3 g	

RECIPE

PRODUCT : CHOCOLATE CHIP MUFFIN MIX

Group	INGREDIENTS	KG	GM
1	Water	0	174
	Egg	0	272
	Chocolate chip Muffin Mix	1	000
	Melted Butter/ oil	0	216
	TOTAL Ingredients		

MIXING METHOD

- Place all ingredients into mixing bowl.
- Blend for approx. 1 min on low speed.
- Scrape down.
- Blend on second speed for 4 minutes. Scale as desired.
- Oven Temperature 190 deg C.

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RECIPE

PRODUCT : Chocolate Glaze

Group	INGREDIENTS	KG	GM
1	Sugar syrup(1kg sugar+1 Lit.Water) Galantine sheets		120 gr 20 gr
2	Bakels Diamond Chocolate Glaze (room temperature)		1000 gr

MIXING METHOD

- Prepare Sugar Syrup and dissolve 20 gram galantine sheets in this until smooth texture.
- Then add the Syrup to the Bakels Diamond chocolate glaze(room temperature) and warm until 40 degree
- Pour the chocolate glaze over the frozen mousse cake

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Website www.bakels.com

Chocolate Lava Cake

Ingredients	Weight (gram)	%
Bakels Choc.Lava mix	1000	100
Water	420	42
Oil	530	53
Total	1950	

Method

1. Warm the oven at T.195° c(Top heat should be more the down heat !!)
2. Blend all together for 1 min.,scrap down
3. Mix medium speed for 3 min.
4. Prepare baking mould sprayed with Bakels Master Sprink .
5. **Baking time critical: deck oven 15-16 min,rotation oven 15-16 min. baking temp. only 155 degrees**
6. After bake let set for 3-4 min then turn upside down on plastic sheet.
7. Allow to cool down in the fridge.
8. Product can be kept easily 3 days refrigerator.



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RECIPE

PRODUCT :Artisan Ciabatta Loaf



Group	INGREDIENTS	KG	GM
	Artisan full mix		1000
	Dry yeast		12
	Water Cold(Ice water)		710
	Olive Oil		30
	TOTAL Ingredients		1910

MIXING METHOD

- Place all ingredients into a spiral mixer.
- Mixing time 7 min slow / 9 min fast until dough is fully developed(membrane test).
- Rest in oiled container for 20 min., single fold and rest for another 100 min.
- Dived dough into approx. 300 gram, shape long and place on a dusted baking tray.
- Dry prove(cover under plastic) 10 min.
- Pre-heat oven (240 top/220 down bottom), once place in oven: steam and drop temp. to 220 degrees. Bake for 30-35 min. with last 15 min. the vent open.
- Note that same recipe can be use for Italian Focaccia Bread.

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RECIPE



PRODUCT : CRÈME CAKE MUFFIN MIX

Group	INGREDIENTS	G	%
1	Water	245	13
	Egg	350	18
	Crème Cake Muffin Mix	1,000	100
	Melted Butter/ oil	300	16
	TOTAL Ingredients	1,895	

MIXING METHOD

- Place all ingredients into mixing bowl.
- Blend for approx. 1 min on low speed.
- Scrape down.
- Blend on second speed for 4 minutes. Scale as desired.
- Oven Temperature 190 deg C.

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Cakes - Other varieties

Recipe No:

R3713 - R3713001/2011

EGGLESS CAKE

USING BAKELS EGGLESS CAKE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	BAKELS EGGLESS CAKE MIX	1.000
	Water	0.740
2	Vegetable Oil	0.184
Total Weight		1.924

Method:

1. Using whisker, place Group 1 in mixing bowl.
2. Whisk approximately 1 minute on 1st speed.
3. Whisk further for 7 minutes on 3rd speed.
4. Blend in Group 2 for 1 minute on 1st speed.
5. Deposit 350 g into greased cake mould.
6. Bake at 180±5°C for 25-27 minutes.

RECIPE



PRODUCT : Artisan Focacia

GROUP	INGREDIENT	G	%
	Bakels Artisan Full mix	1,000	
	Dried Yeast	12	
	Chilled Water (Temp. 8-10 C)	720	
	Sal	30	
	Olive oil	50	
	Total		

METHOD:

- Mix in Spiral Mixer or on 1st speed 5 min.
- Mix speed 2 for additional 5 min. until dough is developed well.
- Rest dough for 1 hour in container
- Slowly remove from container and shape in baguette ,don't remove all air/gas
- Final Prove outside under plastic
- Pre Heat at 230 °C ,Place baquette in oven ,Steam and drop temp. 215 degrees Bake:
15 min + 15 min. damper open.

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RECIPE

PRODUCT : Glaze to cover Mousse Cake



Group	INGREDIENTS	KG	GM
1	SAFIRE HOT GLAZE WATER		200 200
2	COLD GEL DIAMOND NATUREL, SILVER OR GOLD		1000
	TOTAL Ingredients		1400

MIXING METHOD

- MAKE SAFIRE HOT GLAZE SMOOTH and ADD COLD WATER
- BOIL FOR ABOUT 1 MIN.
- ADD THE HOT GLAZE TO THE DIAMOND GLAZE NATUREL/GOLD/SILVER
- PERFECT TEMP.TO GLAZE WILL BE 32-35 DEGREES.
- USE SPATULA NOT A WISK AS YOU DON'T WANT AIR BUBBELS IN THE GLAZE.
- COVER CAKES, IF STILL SOME AIR BUBBELS TO BE REMOVED WITH THE STORCH.
- THE GEL CAN BE USED FOR SERVERAL DAYS. KEEP IN REFRIGIRATOR COVERED WITH PLASTIC FILM.
- BEFORE USE, PLACE IN THE MICRO WAVE OR AU BAIN MARIE.

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RECIPE

PRODUCT : กลูเตนฟรีบัตเตอร์เค้ก (GLUTEN FREE Butter Cake)



กลุ่ม	ส่วนประกอบ	กรัม	%
1	Butter	200	40
	Sugar	230	46
	Gluten Free Mix3	500	100
2	Egg	400	80
	Milk/water	185	38
3	ovalett	25	2.5
	รวม	1,600	

วิธีทำ:

- ใช้หัวใบไม้ ตีกลุ่ม1ด้วยความเร็วต่ำ 1 นาที เปลี่ยนเป็นความเร็วปานกลาง 4 นาที
- ใส่กลุ่ม2 ลงไป ตีด้วยความเร็วปานกลางจนขาว ฟู ประมาณ 4 นาที
- ลดความเร็ว ลงไป ตามด้วยกลุ่ม3 ตีต่อจนเข้ากัน
- เทลงในพิมพ์ที่ต้องการ ประมาณ ¾ ของพิมพ์
- อบที่อุณหภูมิ 170-180°C ประมาณ 25 – 30 นาที หรือจนสุก

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BAKELS

RECIPE

PRODUCT : คูกี้กักกลูเตนฟรี (GLUTEN FREE COOKIE- Brown Sugar)



กลุ่ม	ส่วนประกอบ	กรัม	%
1	น้ำ	320	32
	ผงฟู	12	1.2
	น้ำตาลทรายขาว	40	4
	น้ำตาลทรายแดง	40	4
	Gluten Free Health Mix	1000	100
	Vanila 84 Flavor	20	2
2	ลูกเกด สับหยาบ	240	24
	รวม	1,672	

วิธีทำ

- ใส่กลุ่ม 1 ลงในหม้อผสม ใช้หัวใบไม้ตีด้วยความเร็วต่ำ 1 นาที
- ตีด้วยความเร็วปานกลาง จนเข้ากัน แล้วใส่กลุ่มที่ 2 ลงไปตีด้วยความเร็วช้าประมาณ 1 นาที หรือ พอเข้ากัน
- อบที่อุณหภูมิ 150 องศาเซลเซียส ประมาณ 20 – 25 นาที จนสุก

สามารถเปลี่ยนจากลูกเกดเป็น เม็ดมะม่วงหิมพานต์ หรือ อัลมอนด์สับหยาบได้ *

BAKELS (THAILAND) COMPANY LIMITED

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RECIPE



PRODUCT : Gluten Free Health Bread Mix

กลุ่ม	ส่วนประกอบ	กรัม	%
1	Water (อุณหภูมิ 40°C)	540	54
	Yeast	10	1
	Sugar	40	4
2	Gluten Free Health Mix	1,000	100
	Salt	5	0.5
	รวม	1,575	

ต้นทุนเบื้องต้น:

ต้นทุนต่อสูตร	บาท
ต้นทุนต่อชิ้น 790 กรัม	บาทต่อชิ้น

วิธีทำ

- ผสมกลุ่ม 1 ให้เข้ากัน พักไว้ 20 นาที
- ใส่กลุ่ม 2 ลงหม้อผสม ตามด้วยกลุ่ม 1 ใช้หัวใบไม้ตีด้วยความเร็วสูงสุด 4 นาที
- เทใส่พิมพ์ให้สูง ½ ของพิมพ์ ปาดหน้าให้เรียบ
- เข้าตู้อบ ประมาณ 45-50 นาที อบที่อุณหภูมิ 220 องศาเซลเซียส ประมาณ 30 – 40 นาที สำหรับเตาไฟฟ้า และ 160 องศาเซลเซียส สำหรับเตาลมร้อน จนสุก

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RECIPE

PRODUCT : GLUTEN FREE SCONE



กลุ่ม	ส่วนประกอบ	กรัม	%
1	butter	125	25
	Gluten Free Health Mix	500	100
	Milk/water	100	38
	Icing sugar	125	25
2	nut/ cheese/bean	150	30
	รวม	1,090	

วิธีทำ

- ผสมกลุ่ม 1 ด้วยหัวโม่ไม้จนเป็นก้อนเนียน
- ใส่กลุ่ม 2 ลงไป ตีจนเข้ากัน อย่าตีมากเกินไป
- ปั้นเป็นก้อน ริดให้หนาตามต้องการ และ กดตามขนาดที่ต้องการ
- อบที่อุณหภูมิ 180°C จนสุก

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RECIPE

PRODUCT : กลูเตนฟรีมัฟฟินวานิลลา (GLUTEN FREE VANILLA MUFFIN)



กลุ่ม	ส่วนประกอบ	กรัม	%
1	Butter	200	40
	Sugar	230	46
	Gluten Free Mix	500	100
2	Egg	400	80
	Milk/water	190	38
3	Fruit filling/ ผลไม้แห้ง/ถั่ว	80	16
;of	รวม	1,600	

วิธีทำ:

- ใช้หัวใบไม้ ตีกลุ่ม1ด้วยความเร็วต่ำ 1 นาที เปลี่ยนเป็นความเร็วปานกลาง 4 นาที
- ใส่กลุ่ม2 ลงไป ตีด้วยความเร็วปานกลางจนขาว ฟุ้ง ประมาณ 4 นาที
- ลดความเร็ว ลงไป ตามด้วยกลุ่ม3 ตีต่อจนเข้ากัน
- เทลงในพิมพ์ที่ต้องการ ประมาณ ¾ ของพิมพ์
- อบที่อุณหภูมิ 170-180°C ประมาณ 25 – 30 นาที หรือจนสุก

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RECIPE

PRODUCT : Hard Roll from Artisan Full Mix

GROUP	INGREDIENT	G	%
	Bread flour	800	
	Bakels Artisan Full Mix	200	
	Dried Yeast	18	
	Chilled Water (Temp. 8-10 C)	600	
	Salt	20	
	Total		

METHOD:

- Mix in Spiral Mixer or on 1st speed 5 min.
- Mix speed 2 for additional 5 min. until dough is developed well.
- Rest dough for 1 hour in container
- Slowly remove from container and shape in baguette/rolls .
- Final Prove
- Pre Heat at 220 °C ,Steam and drop temp. 210 degrees Bake: 26 min. with last 10 min damper open.
- For Pretzel use only 55 % Water (1 Liter warm water add 30 gr Soda)

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RECIPE



PRODUCT : JOGGA BREAD MIX

กลุ่ม	ส่วนประกอบ	กรัม	%
1	JOGGA BREAD MIX	300	50
	Bread flour	700	50
	yeast	15	1.5
	Cuistry bread	15	1.5
	water	540	54
	รวม	1,555	

ต้นทุนเบื้องต้น:

METHOD:

- No Time Dough, Use Hook (Hobart Mixer) / Spiral Mixer.
- Dough Temperature required: 28 - 30 °C
- Mix Group 1 for 2 min (if Spiral Mixer) or on 1st speed (if Hobart Mixer)
- Mixer or until dough is developed well.
- Allow recovering or resting for 15 min
- Scale as desire and rounding, rest further for 10 min and mould to desired shape
- Prove on 36-38C, 70-80% humidity for 45-50 min
- Bake at 220 ±5 °C for 40-45 min

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Lemon Almond Moist cake with Anis star berry insert

Serves:

Lemon Almond moist sponge	
Bakels Apito plain Moist cake	1000 g
Water	200 g
Whole eggs	400 g
Almond Powder	100 g
lemon skin	30 g
bakels vanilla esence	10 g
oil	370 g



Berry Anis star compote	
Bakels Strawberry Filling	300 g
Bakels Dark cherry filling	200 g
Peach chopped	200 g
Peach syrup	150 g
Gelantine	15 g
Anis star	3

Vanilla Mousse	
Bakels Mousse Powder Neutral	200
Warm water	250
Vanilla Essence	10
Vanilla stick	1
light whip Millac Gold	1000

RECIPE



PRODUCT : LOW GI – MUESLI BREAD

GROUP	INGREDIENT	G	%
1	LOW GI MULTI-SEED BREAD MIX	1,000	100
	Dried Yeast	15	1.5
	Chilled Water (Temp. 10-15C)	520	52
2	Soaked Raisin	300	30
	Soaked Cranberry	200	20
	Roasted Hazelnuts	200	20
	Total	2,235	

METHOD:

- No Time Dough, Use Hook (Hobart Mixer) / Spiral Mixer.
- Dough Temperature required: 28 - 30 °C
- Mix Group 1 for 2 min (if Spiral Mixer) or on 1st speed (if Hobart Mixer)
- Mixer or until dough is developed well.
- Put group 2 mix well with slow speed.
- Allow recovering or resting for 5 min.
- Scale as desire and rounding, rest further for 5 - 10 min and mould to desired shape
- Prove on 36-38C, 70-80% humidity for 45-50 min
- Bake at 220 ±5 °C for 20 - 25 min

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RECIPE



PRODUCT : ขนมปังธัญพืช LOW GI – MULTISEED BREAD MIX

กลุ่ม	ส่วนประกอบ	กรัม	%
1	LOW GI-MULTISEED BREAD MIX	1,000	100
	yeast	15	1.5
	water (10-15°C)	520	52
	รวม	1,535	

ต้นทุนเบื้องต้น:

ต้นทุนต่อสูตร	122.5 บาท
ต้นทุนต่อชิ้น 300 กรัม	24 บาทต่อชิ้น

METHOD:

- No Time Dough, Use Hook (Hobart Mixer) / Spiral Mixer.
- Dough Temperature required: 28 - 30 °C
- Mix Group 1 for 2 min (if Spiral Mixer) or on 1st speed (if Hobart Mixer)
- Mixer or until dough is developed well.
- Allow recovering or resting for 15 min
- Scale as desire and rounding, rest further for 10 min and mould to desired shape
- Prove on 36-38C, 70-80% humidity for 45-50 min
- Bake at 220 ±5 °C for 40-45 min

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RECIPE



PRODUCT : Bakels Maize Optima

GROUP	INGREDIENT	G	%
1	Bakels Maize Optima bread mix	300	50
	Dried Yeast	15	1.5
	Chilled Water (Temp. 10-15C)	600	55
	Bread Flour plain	700	50
	Cuistry Bread Bakels	15	1.5
	Total		

METHOD:

- Prefer to soak the Maize mix in water for at least 2 hours
- Dough Temperature required: 26 °C
- Mix Group 1 for 2 min (if Spiral Mixer) or on 1st speed (if Hobart Mixer)
- Mixer or until dough is developed well.
- Prove on 36-38C, 70-80% humidity for 45-50 min

Bake at 220 ±5 °C for 20 - 25 min

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RECIPE



PRODUCT : Malted Grain Bread

GROUP	INGREDIENT	G	%
1	Malted grain MIX	300	
	Bread flour	700	
	Dried Yeast	15	
	Chilled Water (Temp. 10-15C)	600	
	Crusty Bread improver	15	
	Total	2,561	

METHOD:

- No Time Dough, Use Hook (Hobart Mixer) / Spiral Mixer.
- Dough Temperature required: 28 - 30 °C
- Mix Group 1 for 2 min (if Spiral Mixer) or on 1st speed (if Hobart Mixer)
- Mixer or until dough is developed well.
- Allow recovering or resting for 15 min
- Scale as desire and rounding, rest further for 10 min and mould to desired shape
- Prove on 36-38C, 70-80% humidity for 45-50 min
- Bake at 220 ±5 °C for 40-45 min

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RECIPE



PRODUCT : Malted Grain Fino Malt Bread

GROUP	INGREDIENT	G	%
1	Bakels Malted grain MIX	300	
	Bread flour	700	
	Dried Yeast	15	
	Chilled Water (Temp. 10-15C)	600	
	Fino Malt Base	60	
	Salt	10	
	Total	2,561	

METHOD:

- No Time Dough, Use Hook (Hobart Mixer) / Spiral Mixer.
- Dough Temperature required: 28 - 30 °C
- Mix Group 1 for 2 min (if Spiral Mixer) or on 1st speed (if Hobart Mixer)
- Mixer or until dough is developed well.
- Allow recovering or resting for 15 min
- Scale as desire and rounding, rest further for 10 min and mould to desired shape
- Prove on 36-38C, 70-80% humidity for 45-50 min
- Bake at 220 ±5 °C for 40-45 min

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RECIPE



PRODUCT : Panne Magge(Rye bread)

GROUP	INGREDIENT	G	%
1	Bakels Panne Magge Flour	1,000	100
	Dried Yeast	10	1,0
	Chilled Water (Temp. 10-15C)	760	750
	Total	1,760	

METHOD:

- No Time Dough, Use Hook (Hobart Mixer) / Spiral Mixer.
- Dough Temperature required: 28 - 30 °C
- Mix Group Mixer or until dough is developed well.
- Proof for 1 hour bulk in container with flour
- Scale as desire and rounding, and mould to desired shape
- Prove for 30-40 min outside under plastic
- Bake at 220 ±5 °C for 40-45 min

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RECIPE



PRODUCT : เค้กเนื้อชิฟฟอน (PETTINA CHIFFON CAKE MIX)

กลุ่ม	ส่วนประกอบ	กรัม	%
1	Pettina Chiffon Mix	500	100
	Egg	500	100
	Water	70	14
	Ovalat	20	
2	Oil	70	14
	รวม	1,140	

วิธีทำ:

- ตีกลุ่ม 1 ด้วยหัวตะกร้อ ใช้ความเร็วต่ำประมาณ 1 นาที
- ตีต่ออีก 10 นาทีด้วยความเร็วสูงสุด ผสมน้ำมันพืชลงไป ตีต่ออีก 1 นาทีด้วยความเร็วต่ำสุด
- นำส่วนผสมลงพิมพ์ อบไฟ 180 องศาเซลเซียส จนสุก

Tip : สามารถใส่กลิ่นลงไปได้ในอัตราส่วน 3% ของส่วนผสมทั้งหมด

RECIPE

PRODUCT : Pitta Bread (Indian Arabic)

GROUP	INGREDIENT	G	%
	Bakels Artisan Full mix	1,000	
	Dried Yeast	10	
	Chilled Water (Temp. 8-10 C)	600	
	Salt	20	
	Total		

METHOD:

- Mix in Spiral Mixer or on 1st speed 5 min.
- Mix speed 2 for additional 5 min. until dough is developed well.
- Rest dough for 15 min on table
- Sheeting on dough sheeter to 3 mm and cut round shape
- Final Prove outside under plastic 15 min.
- Pre Heat at 260 °C ,Place pitta direct on stone in oven.
- Bake for 4 min

In addition you can add chopped parsley, Coriander, Chopped garlic or yellow curry powder to mix in the dough

RECIPE



PRODUCT : POTATO BREAD MIX

กลุ่ม	ส่วนผสม	กรัม	%
1	POTATO BREAD MIX yeast Egg salt water	1200 30 200 10 360	
2	Butter BOS	120 30	

วิธีทำ

- ใช้หัวตะขอ
- อุณหภูมิของโดหลังตีควรเท่ากับ **30 – 31** องศาเซลเซียส
- ผสมกลุ่ม **1** ประมาณ **2** นาที ด้วยความเร็วต่ำ
- ใช้ความเร็วปานกลาง ตีต่อจนเนื้อเนียน ใส่กลุ่มที่**2**ลงไป ตีต่อจน เข้ากันดี
- พักแป้ง **5-10** นาที ตัดแบ่งตามขนาดที่ต้องการ พักแป้งต่ออีก **5-10** นาที ปั้นตามรูปแบบที่ต้องการ
- เข้าเตา**prove** จนโตขยายขึ้น **70-80%**
- อบที่อุณหภูมิ **200±** ประมาณ **20 – 25** นาที หรือจนกว่าจะสุก

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RECIPE



PRODUCT : PURPLE WHEAT CORN BASE MIX – LECITEM PUMPABLE S 2.5%

GROUP	INGREDIENT	G	%
1	PURPLE WHEAT CORN MIX	200	20
	Bread Flour	800	80
	Dried Yeast	12	1,2
	Salt	20	2.0
	Chilled Water (Temp. 10-15C)	590	59
	Sugar	20	2
2	LECITEM PUMPABLE S improver	25	2.5
	Total	1,640	

METHOD:

Mix Group1 for 2 min (if Spiral Mixer) or on 1 st speed (if Hobart Mixer)

- Add Group2 and mix for further 12 min (if Spiral Mixer) or at 2nd speed if Hobart
- Mixer or until dough is developed well.
- Allow recovering or resting for 5 min
- Scale as desire and rounding, rest further for 5 min and mould to desired shape
- Prove on 36-38C, 70-80% humidity for 45-50 min

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- Bake at 220 +/-5C for 20 -25 min

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RECIPE

PRODUCT : **BAKELS AMERICAN MUFFIN MIX**
PRODUCT CODE : **3869**

INGREDIENTS

Group	Ingredients	KG	GM
1	BAKELS AMERICAN MUFFIN MIX	1	000
	Egg	0	350
2	Water	0	225
	Oil	0	300
Total		1	875

METHOD

- Mix Group 1 in mixing bowl and blend for 1 minute at 1st speed.
- Scrape down the mixture.
- Then mix for another 3 minutes at 2nd speed.
- Add in Group 2 and blend for 1 minute at 1st speed.
- After that, blend for another 3 minutes at 2nd speed.
- Deposit batter into desired mould.
- Bake the muffin.

BAKING

Temperature : 185°C ± 5°C

Time : 35 - 38 minutes

RECIPE



PRODUCT : แป้งเค้กสีแดง (BAKELS RED VELVET CAKE MIX)

กลุ่ม	ส่วนประกอบ	กรัม	%
1	RED VELVET CAKE MIX	1,000	100
	Water	180	18
	Oil	200	20
	Egg	250	25
	รวม	1,620	

วิธีทำ

- ใช้หัวใบไม้ ผสมกลุ่ม1 ด้วยความเร็วต่ำ 1 นาที
- เปลี่ยนใช้ความเร็วปานกลาง ตีต่ออีก 5 นาที ปาดอ่างผสม
- ใช้ความเร็วต่ำ ค่อยๆผสมเนยสดละลายจนเข้ากัน ปาดอ่างผสม
- เทใส่พิมพ์ (ควรเกลี่ยให้เรียบและสม่ำเสมอ)
- อบที่อุณหภูมิ $180C \pm 5$ ประมาณ 25-30 นาที หรือ อบจนสุก
- เมื่อเย็นทาทาครีมและม้วนเป็นโรลหรือทำเป็นเค้กชั้นตามต้องการ
- สูตรครีม ครีมชีส 600 g เนยสด 200 g น้ำตาลไอซิ่ง 150 g น้ามะนาว นิดหน่อย

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RECIPE



PRODUCT : RED VELVET SPONGE

GROUP	INGREDIENT	G	%
	EGG	620	
	BAKELS RED VELVET MIX	500	
	BAKELS INSTANT CUSTARD POWDER	30	
	WATER	190	
	BAKELS OVALETT	30	
	VEGETABLE OIL	150	
	Total		

METHOD:

- MIX REDVELVET ,INSTANT CUSTARD ,EGGS,WATER TOGETHER ON MEDIUM SPEED WITH Whisk.
- ADD IN THE OVALETT
- MIX FOR 3 MIN, ADD IN THE OIL AND MIX ANOTHER 1 MIN.

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