



Kaiser Rolls

Nutrition Facts

Serving size 1 piece (50g)
Serving per Container 12 piece



Produced by
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Product of Austria

Amount per Serving	
Calories: 116 Calories from Fat: 9	
% Daily Value*	
Total Fett 1 g	2%
Saturated Fat 0 g	0%
Cholesterol 0 mg	0%
Sodium 270 mg	11%
Total Carbohydrate 56 g	19%
Dietary fiber 2 g	8%
Sugars 0 g	
Protein 5 g	
Vitamin A	0%
Vitamin C	1%
Calcium	2%
Iron	2%

Ingredients

wheat flour (no adds), palm oil + glucose, sea salt, emulsifier (mono and diglyceride of fat acid), whey powder, wheatmalt flour, guar meal, dextrose, enzymes, ascorbid acid.

Shelf-life

9 month from date of production
Store in a cool dry Place

NET WT. 44,2 lbs. (20 kg)

* Percent Daily Values are based on a 2.000 calorie diet.
Your daily values may be higher or lower depending on your calorie needs.

	Calories 2000	2500
Total Fett	Less than 65 g	80 g
Sat Fat	Less than 20 g	25 g
Cholesterol	Less than 300 mg	300mg
Sodium	Less than 2400 mg	2400mg
Total Carbohydrate	Less than 300 g	375 g
Dietary Fiber	25 g	30 g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4





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Basic-Recipe:

Rolls Mixture	44,20 lbs. / 20,00 kg
Yeast	1,32 lbs. / 0,60 kg
Water	2,64 gal. / 10,00 L
Dough weight	67,46 lbs. / 30,60 kg

Recipe: Calculated for 44.2 lbs. (20 kg) of the „Rolls Mixture“.

Place 44.2 lbs. (20 kg) of the „Rolls Mixture“ in a mixer. Then add 2,80 gal (10.6 L) of water and 1.32 lbs. (0.60 kg) of yeast. Mix the dough for 10 min (5 min on low speed, 5 min on high speed). The temperature of the dough should reach 77– 80,6° F.

Let the dough rest for 15 min and then shape the bread according to your needs. After shaping the dough, let it rest for 30 min.

Variations:

You can form Kaiser rolls, loaves or even put dough in your preferred baking tin, always accommodating to the structure of your oven or customers' wishes. Let the dough rest for another 30 min in the shaper or on a baking tray and then put it into the oven.

Preheat the oven to 491° F then reduce temperature to 455° F. Bake time: approx. 20 min.

Kaiser Rolls-Mixture is a ready mix for the production of aromatic and palatable rolls. With Kaiser Rolls-Mixture you can fulfill all your customers requests in a reliable way.

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