



Production

For Artisan

VARIETY: **Croissant Dough**

With TIBO Products

METHOD USED: French

QUANTITY

18.000

Date : November 27, 2015

%	INGREDIENTS	Kg,g	Method
100.0	All Purpose Flour (11 % protein)	18.000	Spiral Mixer
55.0	Water (4 C) (or with ice)	9.900	or another
10.00	Sugar	1.800	Mix 2 min low speed
4.00	Shortening Regular or Unsalted Butter	0.720	6 min fast / 15.0 °C
4.00	Skim Milk powder or whey powder	0.720	
3.00	Fresh Yeast	0.540	Divide piece at 8,0 Kg
2.00	Salt	0.360	Prepare the roll-in fat
0.30	Improver	0.054	at 25 % = 2,00 Kg
	(Need it if it is for frozen dough raw)		Give the following folding
			Give 2 single folds
			Rest 30 minutes
			Give one single fold
			Rest into fridge overnight
	Roll-in fat for Croissant		or minimum 4 hours
			Final lamination at 3,5 mm
	Promar Artisan Supreme NH		
			If use in the same day
			Put 4,0 % yeast
	TOTAL	32.094	

Comments: Make final lamination at the desired thickness

Attention baking in standard oven at 400 F
or baking at 350 F if convection oven

**Yield: 4 patons of 10 Kg
including roll-in fat**

Ps: If dough pieces are too big, cut the roll-in fat in 2 for 1 Kg and reduce the weight of dough by half



Production

For Artisan

VARIETY: **Danish Dough**

With TIBO Products

METHOD USED: **French**

QUANTITY

16.000

Date : November 27, 2015

%	INGREDIENTS	Kg,g	Method
80.00	Bread Flour (12,5 % protein)	12.800	Spiral Mixer
20.00	Pastry Flour	3.200	or another
38.00	Water (4 C) (or with ice)	6.080	Mix 2 min low speed
20.00	Sugar	3.200	6 min fast / 15.0 °C
18.00	Whole Eggs	2.880	
12.00	Unsalted (butter or margarine)	1.920	Divide piece at 8,0 Kg
5.00	Fresh Yeast	0.800	Prepare the roll-in fat
5.00	Skim Milk powder or whey powder	0.800	at 25 % = 2,00 Kg
1.60	Salt	0.256	Give the following folding
0.50	Vanilla or Lemon flavor	0.080	Give 2 single folds
0.50	Improver	0.080	Rest 30 minutes
	(Need it if it is for frozen dough raw)		Give one single fold
			Rest into fridge overnight
0.20	Egg Yolk color	0.032	or minimum 4 hours
			Final lamination at 3,5 mm
	Roll-in fat for Danish		If use in the same day
			Put 6,0 % yeast
	Promar Artisan Supreme NH		
	TOTAL	32.128	

Comments: Make final lamination at the desired thickness

Attention baking in standard oven at 400 F

or baking at 350 F if convection oven

Yield: 4 patons of 10 Kg

including roll-in fat

Ps: If dough pieces are too big, cut the roll-in fat in 2 for 1 Kg and reduce the weight of dough by half



Production

For Artisan

VARIETY: **Puff Pastry Dough**

With TIBO Products

METHOD USED: **French**

QUANTITY

20.000

Date : November 27, 2015

%	INGREDIENTS	Kg,g	Method
100.0	All Purpose Flour (11 % protein)	20.000	Spiral Mixer
52.0	Water (4 C) (or with ice)	10.400	or another
12.5	Shortening Regular or Margarine or Butter	2.500	Mix 2 min low speed
2.00	Salt	0.400	6 min fast / 15.0 °C
			Divide piece at 5,5 Kg
			Prepare the roll-in fat
			at 36 % = 2,00 Kg
			Give the following folding
			Give one single fold
			and one double fold
			Rest 30 minutes
			Give one single fold
			and one double fold
			Rest into fridge
			minimum 6 hours or
			maximum 4 days
			Can use the dough the day after
			by freezing products raw
	TOTAL	33.300	

Comments: Make final lamination at the desired thickness

Attention baking in standard oven at 400 F

or baking at 350 F if convection oven

**Yield: 6 patons of 7,5 Kg
including roll-in fat**

Ps: If dough pieces are too big, cut the roll-in fat in 2 for 1 Kg and reduce the weight of dough by half