



## Product Info

Pack size  
15kg - Code F2508

Palletisation  
15kg x 30

Storage  
Store in dry, ambient conditions.

Make Up Instructions  
Requires the addition of strong flour, yeast and water. Mix as per recipe instructions.

## Exakt Zest

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High yield and excellent process tolerance are just two of the attributes of this well established premium sweet dough concentrate from Zeelandia. Exakt Zest is a standard dosed 20% powdered concentrate ideal for the production of all sweet breads, buns and bracks. Exact Zest has a delicious citrusy back note in flavour and aroma which only enhances the finished buns your customers will enjoy. Ideal for iced finger buns, Chelsea buns, Belgium buns, fruited tea cakes and Hot X Buns

### Recipe Idea

Add any combination of dried fruit to the recipe below for delicious fruited buns. Fruit can be added to your specific preference or cost in use.

	kg	grms	%
Flour (bakers)	32	000	100
Exakt Zest	6	400	20
Yeast	1	600	5
Water +/-	17	920	56
Total dough weight	57	920	

Mix flour, Exakt Zest, Yeast and water on slow speed for 2 mins then 8 mins on fast speed using spiral mixer. Mix into well developed dough. Dough temp: 27° - 28°C (80° - 82°F). Scale into heads (55 gm units). Intermediate proof: 5 mins +/- . Final proof: 45 - 50 mins. Proof temp: 30°. Relative humidity: 80°C. Bake temp: 230°C (450°F). Bake time: 12 mins.

### Advantages

- Easy to use weigh powder formulation
- Excellent gas retention
- Subtle citris flavour