

Semas de leche



Corbion
Keep creating



*Re-imagine your Hawaiian Sweet Roll
Base 2.0 with the same light, rich texture
in a rounded presentation with delicious
inclusions.*

Instructions:

Ingredients

	lbs.
Patent Flour	50.00
Hawaiian Sweet Roll Base 2.0	35.00
Water (Variable)	32.00
Yeast, Compressed (Variable)*	9.00
Total:	126.0 lbs

Procedures:

1. Mix 2 minutes on low speed and 11 minutes on medium speed or until developed
2. Dough temp: 76-80°F
3. Weigh 12 oz. per piece and round the dough, let rest for 10 minutes
4. Using a rolling pin, roll out into a 9-inch round shape, let dough rest for 30-45 minutes; then, apply the Corbion Dribrite Solution for shine, then decorate to taste with vanilla custard or any desired filling and ready to bake.
5. Bake temp: 300°F
6. Bake time: 20-25 minutes

Hawaiian Sweet Roll Base 2.0 ingredients

Sugar, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), palm oil, potato flour, eggs, wheat gluten, non fat dry milk, buttermilk powder, salt and 2% or less of each of the following: mono- and diglycerides, diacetyl tartaric acid esters of mono-diglycerides (DATEM), yellow corn flour, guar gum, calcium sulfate, ammonium sulfate, natural flavor, ascorbic acid (Vitamin c), enzymes (contains wheat), turmeric and annatto extracts (color), hydrolyzed wheat gluten, wheat flour.