

Try our recipes...

Croissant



Ingredients	
Tegral Flexi	1000 g
Water	430 g
Instant Yeast	20 g
Unsalted butter	45 g
Sugar	20 g
Fresh eggs	60 g
Mimetic 32	395 g
Sunset Glaze	

Mixing Spiral	6 minutes slow, 4 minutes fast
Dough Temperature	24°C
Bulk Fermentation	Keep in freezer
Scale	1600g dough 395g Mimetic 32
Intermediate Proof	Keep in freezer until dough temperature 4°C
Make Up	Sheet 7mm, fold in Mimetic 32. 2 double fold, keep in chiller for another 20-50 minutes. Roll until 3 mm, cut width 11cm, length 22 cm
Final Fermentation	+/-60 mins/32°C/75% R.H
Decoration before baking	Brush with Sunset Glaze
Oven Temperature	220°C
Baking Time	16-18 minutes

Donut



Ingredients	
Tegral Flexi	1000 g
Water	410 g
Instant Yeast	10 g
Unsalted butter	85 g
Sugar	60 g
Fresh eggs	85 g

Mixing Spiral	3 minutes slow , 7 minutes fast
Dough Temperature	25 - 27°C
Bulk Fermentation	30-40 minutes at 28°C
Scale	30 g
Make Up	Sheet dough by triple fold once, turn 90 for length extension.
Final Fermentation	+/- 60mins/40°C/60-70%R.H
Frying	Fry donut at 175 - 180°C for 45 second each side until golden yellow.

Tegral Flexi

Multi-purpose bakery mix for various bread & pastry ideas



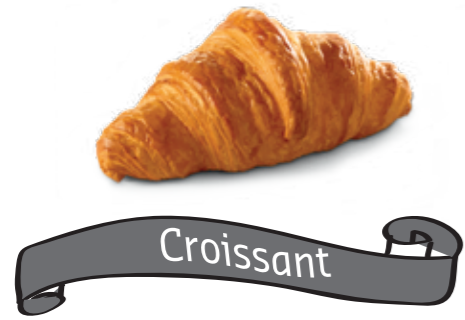
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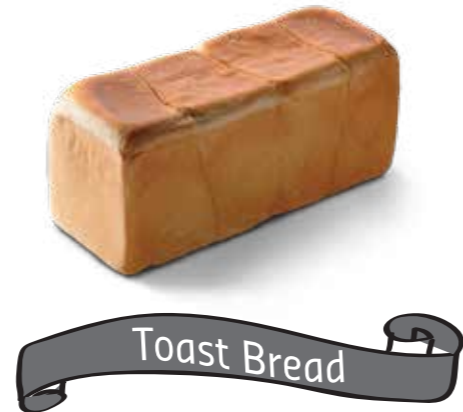
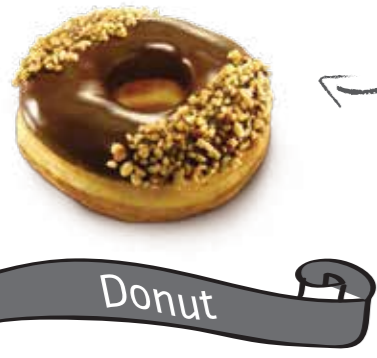

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A complete bread mix for making different types of bread and pastry recipes. Gives great bread volume, high tolerance and contains Sapore sourdough. Tegral Flexi can be used in bread maker machine.



Tegral Flexi

multi-purpose bakery mix for various bread & pastry ideas



Packaging
15kg multiply paper bag

Storage
When stored in a cool and dry place (R.H.: max 65%) between 25°C, this product can be kept for 9 (nine) months. Close packaging tightly after every use. Separate from potential insects contaminated ingredients/storage places. Dry storage and transportation.

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Toast Bread



Ingredients	
Tegral Flexi	1000 g
Water	+/-510 g
Instant Yeast	10 g
Unsalted Butter	70 g
Mixing Spiral	3 minutes slow and 8 minutes fast
Dough Temperature	25 - 27°C
Bulk Fermentation	20 minutes
Scale	Depending Mould
Intermediate Proof	5 minutes
Make Up	Toast bread mould
Final Fermentation	+/- 60 mins/35°C/85% R.H
Oven Temperature	200°C (top) - 220°C (bottom)
Baking Time	+/- 25 minutes

Sweet Bun



Ingredients	
Tegral Flexi	1000 g
Water	+/-400 g
Instant Yeast	10 g
Unsalted Butter	100 g
Sugar	110 g
Fresh Eggs	100 g
Sunset Glaze	
Mixing Spiral	3 minutes slow and 3 minutes fast. Add in butter, mix for another 3 minutes slow and 4 minutes fast.
Dough Temperature	25 - 27°C
Bulk Fermentation	10 minutes
Scale	55 g
Intermediate Proof	10 minutes
Make Up	Any shape can be done
Final Fermentation	+/- 100 mins/35°C/85% R.H
Decoration before baking	Brush with Sunset Glaze
Oven Temperature	210°C (top) - 190°C (bottom)
Baking Time	+/- 7 minutes