



Brioche with Meripro® 500 & Amygluten® High protein



Method

- Blend powder ingredients and separately sucrose/skimmed milk powder into homogenous premixes.
- Put into mixer bowl (spiral mixer VMI SPi11) water (Reference T°C = 65°C), then the first powder premix and yeasts.
- Start mixing at low speed during 2min, then kneading at high speed during 1min. Add butter and continue kneading at high speed for 1min. Add the premix sucrose/skimmed milk powder and continue kneading for 1min30s.
- Let dough rest during 15min at ambient T°C under a plastic sheet.
- Divide and round dough pieces.
- Prove during 1h at 35°C/85% RH into a prover.
- Bake during 30min at 200°C.
- Let cool during 1h before packing.

Recipe

	% by weight
Amygluten® - Vital wheat gluten	6
Meripro® 500 – Soluble wheat protein	3
Whey protein concentrate CARBELAC60 <i>Carbery</i>	3.6
Skimmed milk powder	3.6
Wheat flour (common pastry flour T45)	38
Salt	1.2
Butter	4.8
Sucrose	9
Fresh compressed yeasts	3.6
Water	27.2

Meripro® 500

- » Hydrolysed wheat protein
- » Highly soluble
- » Highly digestible

Amygluten®

- » Vital wheat gluten
- » Improves loaf volume, dough rheology and brings structure

A brioche formulation with a High protein content

- » Complementary amino acid composition
- » “High protein” labelling
- » Allowed generic health claims:
“Proteins contribute to the maintenance of bone”
“Proteins contribute to the growth or maintenance of muscle mass”
 In accordance with the legislation in force in the European Union

Nutrition facts

	/100 g
Energy (kJ / kcal)	1273 / 305
Protein (g)	17.5
Energy coming from protein (%)	23
Carbohydrate (g) of which sugars (g)	45.8 15.1
Fat (g)	5.8
Fibre (g)	1.7
Sodium (g)	1.5

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