

# CRACKERS APPLICATION FORMULA

## Part 1 - Creaming

<b>Ingredients</b>	<b>Amount</b>	<b>Percent</b>
Icing Sugar	28.500 grams	15.62%
Glucose Syrup 40 D	17.000 grams	9.32%
Shortening (80 % Fat)	122.000 grams	66.85%
Skimmed Milk Powder	15.000 grams	8.22%
<b>Total</b>	<b>182.500 grams</b>	<b>100.00%</b>

### **Procedure**

Mix the "Creaming" part in a Hobart Mixer using a dough arm speed 2, for 3 minutes or until the cream is homogeneous.

## Part 2 - Dry ingredients

<b>Ingredients</b>	<b>Amount</b>	<b>Percent</b>
Wheat Flour	500.000 grams	81.43%
Comment: 12.5% protein		
Wheat Starch	70.000 grams	11.40%
Salt	10.000 grams	1.63%
Malt Extract	12.000 grams	1.95%
Sodium Bicarbonate	3.500 grams	0.57%
Ammonium Bicarbonate	17.000 grams	2.77%
Acid Sodium Pyrophosphate	1.500 grams	0.24%
Comment: SAPP 28		
<b>Total</b>	<b>614.000 grams</b>	<b>100.00%</b>

### **Procedure**

Mix all dry ingredients in to Part 1. Mix 2 miutes using a dough arm.

## Part 3 - Mixing, Forming and Baking

<b>Ingredients</b>	<b>Amount</b>	<b>Percent</b>
Water	227.000 grams	68.17%
Salt	6.000 grams	1.80%
Comment: salt to be dispersed after lamination		
Coconut Fat	100.000 grams	30.03%
Comment: melted		
<b>Total</b>	<b>333.000 grams</b>	<b>100.00%</b>

## CRACKERS APPLICATION FORMULA

### Procedure

Add water and mix for 5 minutes speed 2.

The dough is very hard so a good mixer is necessary.

Flavor and mix for 1 minute.

Let the dough rest for 15 minutes, single fold the mass and laminate at

1.25 mm. Perforate the dough. Disperse the salt over the dough using a little sift.

Preheat the oven to 170°C and bake the cracker at 160°C for 9 minutes.

After baking, dipose cracker in a big bowl and add/spray around 100 g melted coconut fat to coated them.

