



Magical blend for

Ultra-Soft-Sweet-Doh!



V 1.4



ULTRA SOFT 20

A versatile concentrated blend for producing yeast-raised soft & sweet doughs.

- ✓ Versatile baking applications.
- ✓ Enhances taste and flavor profile.
- ✓ Gives excellent softness with volume.
- ✓ Provide freeze and thaw stable doughs.
- ✓ Outstanding dough tolerance for high sugar & fat content

ULTRA SOFT 20

"SOFTNESS" is a standard parameter that all of your yeast-raised sweet doughs are judged on. Whether your customers judge it by their touch, crumb crumbling, or the first bite, the softness of your bread is the only truth that matters!

However, the SwissBake Team of experts understands that, in addition to softness, there are many other parameters that customers subconsciously judge, such as **flavor, aroma, taste, and texture** of the sweet doughs. And we understand the challenges that emerge with producing a variety of sweet doughs in a commercial set-up;



Anxiety about achieving consistent results in each batch.



Creating the ideal flavor and texture for your sweet doughs.



Developing the ideal dough tolerance for high sugar and fat content.



Understanding the complexities, **SwissBake®** has created a magical versatile concentrated blend called "Ultra Soft 20" that not only provides your sweet doughs ultra softness but also imparts them with exceptional flavor and aroma. In addition, this one-of-a-kind dough conditioner has a high tolerance for sugar and fat content, thus making it ideal for all types of soft sweet doughs.

SwissBake's Ultra Soft 20 is a unique blend of milk solids, natural emulsifiers, and enzymes developed by **Swiss experts** to ensure consistent results in every baking application output. Whether you're baking bread rolls/buns, donuts, brioche, or even a German Stollen, this cost-effective option is perfect for all your soft dough needs. This special dough conditioner takes care of everything regardless of your type of soft dough application.

Your secret blend to produce flavorful ultra-soft breads consistently!!!



INGREDIENTS

Milk Solids, Wheat Flour, Emulsifiers (E481, E472), Salt, Soya Flour, Vitamin C, Enzymes.

PACK



PAPER BAG
(5kg X 4)

DOSAGE



20%

STORAGE



DRY AND HYGIENIC ENVIRONMENT

SHELF LIFE



FROM MFG. DATE

ULTRA SOFT 20



FRENCH BRIOCHE

Perfect golden French pastry enriched with intense buttery taste and a surprising soft airy texture inside and slightly crispy crust on the outside.

BAKER RECIPE

ULTRA SOFT 20	200 gm
Wheat Flour	800 gm
Castor Sugar	100 gm
Unsalted Butter	200 gm
Fresh Eggs	200 gm
Fresh / Dry Yeast	50 gm
Cold Water	270 gm - 300 gm

BAKING METHOD

Use a spiral mixer for mixing. Place all the ingredients in the mixing bowl. Mix on slow speed for 3 mins and on fast speed for 8 mins. Dough temperature should not exceed 25°C. Bulk fermentation for 15 mins. After resting, scale the dough into 300 gm pieces. Make the round dough balls and rest it for 5 mins. Shape and final proof for 35 mins. Bake at 180°C for approximately 22 mins.

BERLINER

A traditional German pastry similar to a donut with no central hole, especially stuffed with pastry cream or jam filling and usually decorated with dusting sugar.



BAKER RECIPE

ULTRA SOFT 20	200 gm
Wheat Flour	800 gm
Unsalted Butter	100 gm
Fresh Eggs	200 gm
Fresh / Dry Yeast	60 gm / 25 gm
Cold Water	320 gm

BAKING METHOD

Use a spiral mixer for mixing. Mix on slow speed for 3 mins and mix on fast speed for 8 mins. Dough temperature should not excel 25°C. Bulk fermentation for 15 mins. After resting, scale the dough and make round dough balls. Rest for 5 mins, shape the dough and proof for 50 mins. Again proof for 15 mins at room temperature. Deep fry the Berliner at 170°C for 3.5 mins on each side. Dust it with SwissBake® Neuschnee and fill it with jam or SwissBake® Vanillesso Crème M30, instant milk-based custard.

ULTRA SOFT 20



YEAST RAISED DONUT

Perfect American style soft and fluffy yeast raised donuts.

BAKING METHOD

Use a spiral mixer for mixing. Place all the ingredients in the mixing bowl. Mix on slow speed for 3 mins and on fast speed for 8 mins. Dough temperature should not exceed 25°C. Bulk fermentation for 15 mins. Roll out to approx. 8 mm height and allow it to relax. Shape the dough with a donut cutter. Proof for 30 mins at 35°C and 70% relative humidity. After proving the dough should be allowed to rest for 15 mins at room temperature. Make sure that the surface of the dough must be dry before frying. Deep fry at 170°C for 45 seconds on each side. Dust it with SwissBake® Neuschnee and fill it with jam or SwissBake® Vanillesso Crème M30, instant milk-based custard.

BAKER RECIPE

ULTRA SOFT 20	200 gm
Wheat Flour	800 gm
Unsalted Butter	150 gm
Fresh Eggs	150 gm
Fresh / Dry Yeast	60 gm / 25 gm
Cold Water	330 gm

SOFT ROLLS & BUNS

Light and fluffy buns with an amazing soft texture and an improved shelf life.



BAKER RECIPE

ULTRA SOFT 20	200 gm
Wheat Flour	800 gm
Sugar	100 gm
Butter, Soft	160 gm
Eggs	50 gm
Fresh / Dry Yeast	50 gm / 15 gm
Cold Water	400 gm

BAKING METHOD

Use a spiral mixer for mixing. Place all the ingredients in a mixing bowl. Mix on slow speed for 3 mins and on fast speed for 8 mins. Dough temperature should not exceed 25°C. Bulk fermentation for 15 mins. Scale the dough as desired and shape the dough to round balls and rest for another 5 mins. Final shape or put the dough in the molds. Final Proofing for approximately 45 mins. After proving, brush the dough with egg wash. Bake at 220°C for approximately 6 mins to 8 mins.

ULTRA SOFT 20



BASIC SWEET YEAST DOUGH

Multipurpose sweet dough.

BAKING METHOD

Use a spiral mixer for mixing. Place all the ingredients in the mixing bowl. Mix on slow speed for 3 mins and on fast speed for 8 mins. Dough temperature should not exceed 25°C. Bulk Fermentation for 15 mins. After resting scale the dough into the desired weight. Shape and proof for another 35 to 40 mins. Bake at 200°C under falling temperature to 180°C for approx. 25 mins.

BAKER RECIPE

ULTRA SOFT 20	200 gm
Wheat Flour	800 gm
Sugar	120 gm
Unsalted Butter	150 gm
Fresh / Dry Yeast	50 gm / 15 gm
Cold Water	500 gm

GERMAN STOLLEN

Traditional German cake like fruit bread usually served during festive season and enriched with nuts, spices, dried or candied fruits and coated with dusting sugar or icing sugar.

BAKER RECIPE

ULTRA SOFT 20	200 gm
Wheat Flour	800 gm
Sugar	100 gm
Unsalted Butter	400 gm
Fresh / Dry Yeast	80 gm / 25 gm
Cold Water	300 gm

Fruit Mix

Mix Raisins 500 gm, Dried Apricot (sliced) 200 gm, Almonds (sliced) 200 gm, Hazelnuts (whole) 200 gm.

To spread on top

Butter (Liquid) 200 gm, Castor Sugar 200 gm.



BAKING METHOD

Use a spiral mixer for mixing. Place all the ingredients in the mixing bowl except fruit mix, the butter spread and the topping. Mix on slow speed for 3 mins and on fast speed for 8 mins. At the end of the mixing time, add the fruit mix carefully into the dough and mix again on slow speed for approx. 1 min. Dough temperature should not exceed 25°C. Bulk fermentation for 10 mins approximately. After resting scale the dough into 200 gm pieces, mold them, place it into the tins and leave it to prove. Final proofing for 40 min to 50 mins. Bake at 170°C for approx. 30 min. Bake it without steam. Remove the stollen from the oven, and immediately brush the stollen with liquid butter and roll the surface in sugar. After cooling dust the stollen with SwissBake® Neuchnee, a non-melting dusting sugar.