

# Angel's Herald

Angel yeast newsletter

## Bread Recipes

Baking Centers

Global Distribution Professional Service

100 Solutions





# Angel Baking Centers

Global Distribution, Professional Service

Angel has set up regional headquarters and baking centers in Beijing, Shanghai, Chengdu, Yichang, Shenyang, Wuhan, Guangzhou, Middle East & Africa regional headquarters in Cairo and international training centers in Manila, Algiers.

## Technical Team:

Angel has more than 30 researchers, 100 applications engineers, and has built up consultant team with domestic and overseas experts;

## Strategic Partners:

China Cereals Research Institute(TaiWan), Guangdong Provincial Trade School, Suzhou Wang Sen Cake Art School, Sichuan Cooking College, Backaldrin, Dubor ( Germany)







# Training and Service

## Our Service:

- Research on baking and fermented food and their application technology;
- Provide professional training to domestic market and over 140 countries;
- Undertake all tasks from industrial association, and provide a platform for technical communication and activities.

## Training

- National occupational skills training of baking and fermentation pastry
- Technical cooperation with domestic and international institutes; invite well-known

- bakers to carry out activities: Shi Kunhe and Lin Chengxian from Taiwan, Wang Lanzhu from Beijing and bakers from Backaldrin.
- Training for our users, such as big factory users, bakeries and hotels
- Training for home users

## Technical Solutions:

- Provide new recipes and solutions for Bakeries
- Research on Chinese fermented food such as cookies, bun, baozi and youtiao etc.
- Production technology and solutions to bread factories such as Hamburg, pizza, rustic, toast, Instant frozen food etc.

Find more information: [en.angelyeast.com](http://en.angelyeast.com)





## Foreward

Bread is a popular food. This issue will introduce new and healthy recipes for baking bread. Complete with application examples, these recipes are newly released from the Angel Yeast Co., Ltd. It is our hope to help the bakery and food companies to expand their market potential and offer customers more healthy baked foods.

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# Lotus Bread



## Formula

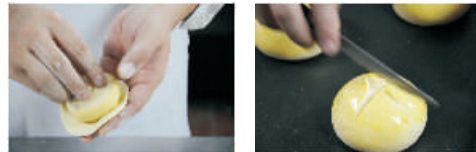
ingredients	%	g
Flour	100	1000
Angel yeast (sugar tolerant)	1	10
A800 bread improver	0.5	5
sugar	18	180
salt	1.2	12
milk powder	2	20
eggs	20	200
honey	5	50
milk	40	400
butter	12	120
<b>total</b>	<b>199.7</b>	<b>1997</b>

## Pineapple peel

ingredients	g
margarine	100
sugar	75
eggs	100
cake flour	180

## Process

- Mix and stir the dough to 70% then add butter, stir the dough again until gluten expands. Maintain the dough temperature between 26-28°C.
- Basic ferment for 60 minutes at 26-28°C
- Divide the dough into pieces of 80g/each.
- Moulding the dough: cut one third of dough. Coat the remaining dough with pineapple peel. Roll one third of the dough flat and wrap the remaining dough. Final proof at 36-38°C and humidity 75-80% for one hour
- Fermented the dough to 70%, brush with eggs and cut a cross on top, then bake.
- Baking temperature: upper filament 180°C, lower filament:190°C
- Baking time: 12 minutes



## Feature

With super rising power and oven spring, Angel yeast (sugar tolerant) is welcomed and favored.





# Sweet rolls



### Formula

ingredients	%	g
sponge dough		
bread flour	70	700
Angel yeast (sugar tolerant)	0.7	7
water	42	420
main dough		
bread flour	30	300
Angel yeast (sugar tolerant)	0.3	3
A800 bread improver	0.5	5
sugar	6	60
salt	1.8	18
milk powder	3	30
white margarine	6	60
water	15	150
<b>total</b>	<b>175.3</b>	<b>1753</b>

### Process

- The sponge dough fermented for 3-4 hours and mixed with main dough at a temperature of 26-28°C.
- Divide the dough into pieces in 60g/each and roll then let it rise for 15 min.
- Mould the dough according to your own design. Final proof at 36-38°C and humidity 80-85%. Brush with eggs after proof then bake.
- Baking temperature: upper filament 200°C, lower filament:190°C
- Baking time: 15 minutes

### Feature

Using Angel yeast (sugar tolerant) and bread improver A800, the bread is soft, fine & smooth, and bigger in size.



# Sweet rolls





# Whole Egg Toast



## Formula

ingredients	%	g
<b>sponge dough</b>		
bread flour	50	1000
Angel yeast (sugar tolerant)	0.3	6
water	30	600
<b>main dough</b>		
high gluten flour	50	1000
Angel yeast (sugar tolerant)	0.5	10
A800 bread improver	0.5	10
Bakerdream instant custard powder	3	60
sugar	16	320
cream	15	300
eggs	20	400
water	10	200
milk powder	5	100
salt	1.5	30
<b>total</b>	<b>201.8</b>	<b>4036</b>

## Process

- The sponge dough is fermented for 2-3 hours and mixed with main dough at a temperature of 26-28°C.
- Divide the dough into pieces in 225g/each and roll then let it rise for 15 min.
- Press the dough into flat and roll. Put two pieces into the toasters. Final proof at 36-38°C and humidity 80-85%.
- Baking temperature upper filament 170°C, lower filament 190°C
- Baking time: 30 minutes



## Feature

With golden colour & flavour, this bread is soft and nutritional. Bakerdream instant custard powder shall help you make the bread easy & convenient.





# Cheese Bread



### Formula

ingredients	%	g
<b>sponge dough</b>		
bread flour	50	1000
Angel yeast (sugar tolerant)	0.5	10
water	30	600
<b>main dough</b>		
bread flour	50	1000
Angel yeast (sugar tolerant)	1	20
A300 bread improver	0.5	10
sugar	16	320
salt	1.5	30
milk powder	6	120
whole eggs	5	100
butter	12	240
water	20	400
<b>total</b>	<b>173</b>	<b>3450</b>

### Process

- Making the dough first: ferment the sponge dough in 0-5°C for 10-12 hours.
- Then mix with other ingredients to make main dough.
- Divide into parts of 60g / each. Roll into round shapes and put cheese filling into the center after waiting 15 minutes.
- Final proof in 36-38°C Humidity 80-85%
- Top with cheese or almonds and sour cream after proof.
- Baking temperature: Upper filament 200°C, Lower filament 190°C
- Baking time: 15 minutes

#### **Making the cheese filling**

1. Mix with fresh milk, sugar, corn mix, milk powder, and water, and cook until pasty.
2. Then added butter, soft cheese and mixed.
3. Finally added Bakerdream seed mix (grilled) &



### Filling

ingredients	9
fresh milk	800
sugar	200
corn mix	120
milk powder	64
whole eggs	64
soft cheese	160
butter	64
Bakerdream seed mix (grilled)	80
lemon broken	56

### Decoration

ingredients	9
sugar powder	160
egg white	120
margarine	580
dried coconut	180
baking powder	50
cake flour	1000

### Feature

Cheese flavor bread, sweet & soft, is the best snacks in tea time. Angel A300 bread improver shall make the bread soften & refined.



# Triumph Bread



## Formula

ingredients	%	g
<b>sponge dough</b>		
wheat flour	18	180
water	11	110
Angel fresh yeast	1	10
<b>main dough</b>		
flour	82	820
Bakerdream rye mix	30	300
Angel fresh yeast	1.5	15
A800 bread improver	0.5	5
milk powder	5	50
sugar	12	120
salt	2	20
whole eggs	5	50
water	46	460
butter	3	30
<b>total</b>	<b>217</b>	<b>2170</b>

## Filling

ingredients	g
walnut	20
sunflower seeds	20
black seam seeds	10
white seam seeds	10
raisin puffed in rum	10
Bakerdream instant	100
custard powder	50

## Decoration

ingredients	g
white margarine	150
egg white	60
sugar	20
milk	80
shredded coconut	20
cake flour	100
oil	20

## Process

- Making the dough: Ferment the sponge dough in 0-5°C for 10-12 hours. Then mix with other ingredients to make the main dough. The dough temperature should be maintained at 26-28°C.
- Basic ferment at temperature 28-30°C for 30 minutes
- Divide the dough into 80g/piece and roll into round shape.
- Rest the dough for 15 minutes then press into a flatted shape, put filling inside and roll the dough.
- Final proofing: temperature 36-38°C, humidity 75-80% Put Mexico topping & cheese after fermentation.
- Baking temperature: upper filament 160°C, lower filament:170°C
- Baking time: 15 minutes  
Cut two sides off after baking.

### Filling making

Stir ingredients evenly.

Decoration making



## Feature

Light sweet bread with wonderful taste. Shorten the fermentation time with Angel fresh yeast .





# Mini Croissants Roll



## Formula

Ingredients	%	g
bread flour	100	1000
Angel yeast (sugar tolerant)	2.5	25
A800 bread improver	0.5	5
salt	1	10
whole eggs	15	150
milk powder	5	50
butter	10	100
sugar	20	200
water	50	500
<b>total</b>	<b>204</b>	<b>2040</b>
puff pastry margarine		350

## Process

- Making the dough: Mix the dough till the gluten expands 90% Dough temperature should be maintained at:24-26°C
- Folding the dough: Chill the dough in the refrigerator for 30 min, then wrap in puff pastry margarine. Fold the dough into 3 layers twice and 4 layers once. The dough shall be freezing 10 min every folding. The pressed the dough into the thickness of 6mm.
- Molding the dough: Put walnut stuffing and cranberry into dough and press. Roll the dough into a row. Cut into a piece with 1cm thickness and put into tray after 30min of freezing. Final proofing: temperature 31-33, humidity 75-80%
- Brush with eggs and topping Almond tablets
- Baking temperature: Upper filament 200°C Lower filament 190°C
- Baking time: 13 minutes

## Feature

Croissant is a buttery, very tasty, flaky pastry. Angel yeast (sugar tolerant) and A800 Bread Improver is recommended for use.



# Croissants Row



## Formula

ingredients	%	g
bread flour	100	1000
Angel yeast (sugar tolerant)	2.5	25
A800 bread Improver	1	10
salt	1	10
whole eggs	15	150
milk powder	5	50
butter	10	100
sugar	20	200
water	50	500
<b>total</b>		<b>2045</b>
puff pastry margarine		350

## Process

- Making the dough: Mix the dough to 80%. Maintain the dough at temperature of 24-26°C
- Fast-freezing dough: Mold the dough into rectangular shapes and then fast-freeze for 30 Min.
- Moulding the dough: Fold the dough into 3 layers triply. The dough should be frozen for 10 min every time. Then press the dough with a pastry machine down to a thickness of 6mm, and cut into 40mm x 5mm rectangles. Finally, row the dough into a braided shape and put in the tray. Final proofing: temperature 31-33°C
- Humidity 75-80%
- Brush eggs and topping decoration sugar after proofing.

## Feature

Attractive topping fruit-filled Danish bread, with a sweet and crisp taste. Angel yeast (sugar tolerant) is recommended for use.





## Croissants



### Fuji cinnamon bread

- Making the dough as the same way as Danish bread.
- Pat the dough into a 16 x 1.2 x 1 cm rectangle, and twisted into a braided. Rest it in the tray for 1 h. Then let the dough rise in temperature 32°C, humidity 85% for 60-80 minutes.
- Brush all eggs mixed with almond slice before baking.

### Croissants coconut bread

- Making the dough as the same way as Danish bread.
- Packed puff pastry margarine into the dough, fold the dough into 3 layers twice. Rest the dough for 30 minutes before fold the dough into 4 layers, and rest it again. Pat the dough into a 20 x 10 x 0.4 cm rectangle, around 100g/piece. Put 30g shredded coconut stuffing fillings into the piece and fold into a half circle and mould it in crescent mould. Then rest it temperature 32°C, humidity 75% for 60 minutes.
- Brush all eggs and topping with sugar powder, then baking.



# Croissants



## Croissants

- Making the dough as the same way as Danish bread.
- Press the dough into a 16 x 1.2 x 1 cm rectangle. Folded into a S shape. Put the folded dough into the mould for rest about 60-80 minutes in temperature 32°C, humidity 85%. Brush all eggs and topping with sugar granule, then baking.



## Croissants

- Making the dough as the same way as Danish bread.
- Freeze the dough into the freezer for 30 minutes before packing puff pastry margarine into the dough. Then fold the dough into 3 layers twice, two layers once adding bean fillings between layers.
- Pat the dough into a 12 x 1.8 x 1.1 cm rectangle, and put into the mould for 60 minutes rest, temperature 32°C , humidity 80%.
- Brush eggs and topping with sugar granule before baking.
- Baking at upper filament 180°C, lower filament:190°C for 20 minutes.





## Croissants



### Danish Croissants

Making the dough as the same way as Danish bread. Cutting the dough into a 17 X 12.5 X 0.5 cm triangle and folding it. Rest it for 60 minutes in temperature 35°C humidity 85%.



### Croissants

- Making the dough as the same way as Danish bread. Press the dough into a 120 x 35 x 1 cm rectangle, folding 3 layers twice.
- Rest the dough for 30 minutes in a cool place. Fold the dough into 3 layers once again. Fillings with chocolate and freeze for 30 minutes
- Pat the dough into a 12 x 1.8 x 1.1cm rectangle, folding it like a butterfly. Rest the dough in temperature 32°C, humidity 75-80 for 60-80 minutes.
- Brush eggs and topping with chocolate and sugar powder before baking.



# Panettone Bread



## Formula

ingredients	%	g
bread flour	100	1000
Angel yeast (sugar tolerant)	1	10
A800 bread improver	0.5	5
margarine	16	160
salt	1.8	18
eggs	15	150
water	60	600
<b>total</b>	<b>206.3</b>	<b>2063</b>

## Fruit Filling

fruits	g
raisin	200
lemon peel	200
fragrant peel	200
almond piece	200

## Process

- Place ingredients and stir to 90% then add dry fruits and stir till gluten extends fully.
- Let the dough rest and divide the dough into piece of 200g/each.
- Let the dough rest for 15 min and roll into round one, put into case.
- Final proof at degree 36-38°C, humidity 75-80%
- Brush with eggs and bake with steam upper filament 190°C, lower filament:200°C
- Baking time: 14 minutes
- Top with sugar powder after the bread cools.



## Feature

It's one classic holiday bread for Christmas. You could add a lot of dry fruit in the dough.





# French bread

## Formula

ingredients	%	g
bread flour	100	1500
angel yeast	1	15
LD500 bread improver	0.3	5
bas light	1	15
salt	1.6	24
water	65	975
<b>total</b>	<b>168.9</b>	<b>2534</b>

## Process

- Making the dough: Add ingredients except BAS Light stir until Gluten expands. Divide the dough into two parts of two sizes 100 g, and 350 g / each.
- Ferment in 28-30°C for 2 hours.
- Mold the dough in to Baguettes. Raisins could be added inside. - Final proofing at temperature 36-38°C, humidity 80-85%
- Cut the top of bread; put it in oven for steam baking.
- Baking temperature: upper filament 210°C, lower filament:200°C
- Baking time: 25-30 minutes



## Feature

This French bread is larger in size, golden colour and has a natural crackle, with long time natural fermented flavor, made from Angel yeast and LD500 bread improver.



## 【成型方法】



# Ciabatta



## Formula

ingredients	%	g
bread flour	100	1000
Bakerdream Ciabattamix	5	50
Angel instant yeast	1	10
salt	2	20
water	70	700
olive oil	4	40
<b>total</b>	<b>182</b>	<b>1820</b>

## Process

- Put ingredients except olive oil and stir to 90%, then add olive oil and stir till gluten extends.
- Basic fermentation at degrees of 26-28°C for 2--4 hours
- Divide the dough into pieces on the rye flour.
- Final proof at degrees of 36-38°C, humidity 75-80% for one hour.
- Bake with steam after proof. Bake at 240-250°C for 20-25 minutes. (open air door in last 5 minutes )

## Pineapple peel



It's the classic Italia bread. 5% Bakerdream Ciabattamix in your receipt could supply you the bread crack outside, soft inside. The bread is rich in protein, unsaturated fatty acid, dietary fiber, vitamin, calcium, and iron.





# Kaiser Bread



## Formula

ingredients	%	g
bread flour	70	700
cake flour	30	300
salt	1.8	18
Angel instant yeast	1	10
LD500 bread improver	0.5	5
White cream	2	20
water	60	600
<b>total</b>	<b>165.3</b>	<b>1653</b>

## Process

- Place ingredients and stir till gluten extends.
- Let the dough rest for 10 min, divide into 70g/each and roll.
- Mould with module and turn it down put on the tray and cover with cloth.
- Final proof at degree 36-38°C, humidity 80-85% to 70%. And turn the dough down again for last fermentation.
- Bake with steam at degree 230-235°C Baking time: 13-15 minutes

## Pineapple peel



It's the popular bread in Europe with crown model. Angel instant yeast and improvers LD series is recommended for use.



# Country Soya Bread



## Formula

ingredients	%	g
bread flour	100	1500
Bakerdream Rusticmix	20	300
Angel instant yeast	2	30
salt	2.2	33
sponge dough	50	750
LD500 bread improver	0.5	7.5
water	75	1125
<b>total</b>	<b>249.7</b>	<b>3745.5</b>

## Process

- Soak Bakerdream Rusticmix in water for 5-10 min. Add other ingredients and stir until gluten expands at degrees of 28–30°C.
- Ferment at 26-28°C for 60 min.
- Divide the dough into pieces of 60g/each. Press it into triangle pieces sprinkle with dry flour then wrap 200g dough inside. Loosely seal it up and put into baking tray.
- Final proof at degrees of 36-38°C, humidity 80-85%
- Bake with steam after proof. Baking temperature: 190°C Baking time: 25 minutes

## Feature



The bread made from Bakerdream Rusticmix is rich in protein, unsaturated fatty acid, dietary fiber, vitamin, calcium, iron and other nutrient substances. It brings you rich mouth feels & flavor.





# European Bread



## Formula

ingredients	%	g
bread flour	100	1500
Bakerdream multi-grain bread mix	16	240
Angel instant yeast	1.2	18
LD300 bread improver	0.4	6
salt	1.6	24
water	80	1200
<b>total</b>	<b>199.2</b>	<b>2988</b>

## Process

- Soak multi-grain bread mix in water for 5-10 min. Add other ingredients and stir until gluten expands at degrees of 28—30°C.
- Divide the dough into pieces of 80g/each, roll and rest.
- Press flat and roll into spindle shape (15cm length, mid diameter:3cm) Final proof at 36-38°C humidity 80-85%
- Cut twice on the top of bread, put some Brezen Salt. Bake with steam.
- Baking temperature: 240-250°C Baking time: 17-18 minutes

## Feature



This bread is one of most welcome breads in Europe made from Bakerdream multi-grain premix. It has a wonderful taste and is high in nutrition value such as fibre, vitamin, calcium, and iron.



# 100 solutions for bread

Technology Solutions for Bread Making 100s, compiled by Angel experts for common problem during making bread. Sometimes one of these suggestions can help, and sometimes you may use several methods to solve the problem.

Wish that the solutions are helpful and inspiring!

Please visit the website at [en.angelyeast.com](http://en.angelyeast.com) for more information

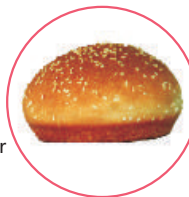
Angel Baking Center Tel: +86 717 6369699

## Hamburger



### Q1 Blisters on the surface

- Reduce dough temperature
- Shorten resting time, shaping time or proofing time
- Use special bread improver for hamburger
- Lower temperature and relative humidity in the proofer
- Reduce the amount of water while sprinkling sesame
- Select bread flour with suitable gluten



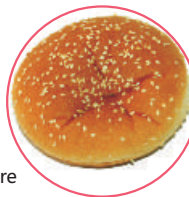
### Q4 Surface not smooth

- Lengthen mixing time
- Add more water into flour
- Reduce temperature and increase the relative humidity in proofer
- Reduce the level of bread improver
- Select bread flour with suitable gluten



### Q2 Uneven bottom

- Add more water into flour
- Lengthen mixing time or proofing time
- Shorten resting time
- Mix with ice or ice water to lower dough temperature
- Select bread flour with suitable gluten



### Q5 Crumb not Soft Enough

- Select bread flour with stronger gluten
- Use fully fermented sponge
- Use special bread improver for hamburger
- Use more sponge dough or sponge and dough method
- Add more water into main dough
- Lengthen baking time



### Q3 Flying tops and sides

- Lengthen mixing time or increase the amount of water to improve dough extensibility
- Reduce the level of bread improver or select special bread improver for hamburger
- Lengthen dough proofing time or increase the humidity in proofer
- Select bread flour with suitable gluten
- Make the surface of dough smooth and even after shaping



### Q6 Rough Crumb

- Expel the gas in the dough by machine
- Shorten resting time
- Mix with ice or ice water to lower dough temperature
- Use special bread improver for better texture
- Lower the temperature in proofer
- Shorten proofing time
- Reduce yeast level in main dough
- Select bread flour with suitable gluten



## Buns

### Q1 Flat bread

- Decrease the amount of water
- Shorten mixing time
- Use bread flour with stronger gluten
- Use bread improver or more bread improver
- Lower the temperature in the proofer
- Shorten proofing time or use more yeast  
(the situation that proofing time lasts too long)

### Q2 Big hole inside

- Add more water into flour
- Lengthen mixing time until fully developed
- Use less oil or flour in rounding or dividing
- Expel the gas in the dough by machine

### Q3 Coarse texture

- Use bread flour with stronger gluten
- Expel the gas in the dough by machine
- Use ice or ice water to lower dough temperature in mixing
- Reduce yeast level while the proofing is too fast
- Use bread improver for better texture

### Q4 Flying sides

- For hard dough, add more water into flour
- Lengthen mixing time
- Use bread flour with lower gluten
- Lengthen the final proofing time
- Reduce the level of bread improver

### Q5 Bubbles on the surface of dough

- Lower humidity in the proofer
- Shorten resting time
- The dough avoids being hit after proofing
- Use bread flour with higher gluten
- Use bread improver
- Shorten the final proofing time

## Toast

### Q1 Inner texture not fine

- Expel the gas in the dough by machine
- Shorten resting time
- Mix with ice or ice water to lower dough temperature
- Use less yeast
- Use bread improver to improve the bread texture

### Q2 Collapse or shrinkage of bread

- Extend baking time
- Seldom open the oven during baking
- Use stronger bread flour
- Use bread improver to improve dough stability
- Turn the bread at the end of baking time(uneven heat)

### Q3 Flying Sides

- Use weaker bread flour
- Lengthen mixing time
- Add more water into flour
- Use less bread improver
- Seam side down

### Q4 Irregular big hole inside

- Expel the gas in the dough by machine
- Mix with ice or ice water to lower dough temperature
- Add less yeast or lower fermentation speed
- Use weaker bread flour
- Use less oil or flour in rounding or dividing
- Seal the fold in shaping

## Loaf bread

### Q1 Coarse crumb

- Exclude the gas in the dough by machine
- Shorten resting time
- Mix with ice or ice water to lower dough temperature
- Lower the temperature in proofer
- Use less sponge dough or sponge and dough method
- Use less yeast level for slower dough fermentation
- Use special bread improver for better texture

### Q2 Too big volume

- Increase oven temperature
- Decrease dough weight
- Lower the level of bread improver
- Shorten the final proofing time
- Use bread flour with weaker gluten(opposite operations when bread volume is too small)

### Q3 Side collapse or shrinking

- Lower the level of bread improver
- Increase dough weight
- Turn bread in the oven(uneven heat)
- Lengthen the baking time
- Use bread flour with weaker gluten

### Q4 Irregular hole inside

- Expel the gas in the dough by machine
- Mix with ice or ice water to lower dough temperature
- Shorten resting time
- Use less oil or flour during shaping
- Seal the fold in shaping

### Q5 Uneven inner color

- Fully mix after adding margarine or shortening
- Lessen the amount of oil and flour in dividing or shaping

## Baguette

### Q1 Small cut on the surface

- Shorten mixing time
- Use special bread improver for baguette
- Bake with steam
- Lengthen the first proofing time
- Use bread flour with weak gluten or add some cake flour into bread flour

### Q2 Flying sides

- Roll dough tightly in shaping
- Increase humidity in the proofer
- Lengthen the final proofing time

### Q3 Crust not crispy

- Increase baking temperature and shorten baking time
- Use bread flour with weak gluten or add some cake flour into bread flour
- Less times of steaming or shorter steaming time
- Add special bread improver for baguette
- Open the damper at the end of baking time

### Q4 collapse after cutting

- Shorten proofing period
- Use stronger bread flour
- Lower the relative humidity in the proofer
- Use special bread improver for baguette
- Cut the dough lightly

### Q5 No big holes inside baguette

- Lengthen the first proofing time or add more yeast
- Use low sugar instant dry yeast
- Add special bread improver for baguette



# Professional Yeast Perfects Global Baking



## Main products:

- Baker's yeasts
- Bread improvers
- Bread premix
- Baking ingredients

Certified HACCP, ISO22000  
and HALAL



sugar-tolerant yeast



low sugar yeast (500g, 125g)



sachet yeast 11g



Bread Improver for lean dough

Angel Yeast Co., Ltd

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