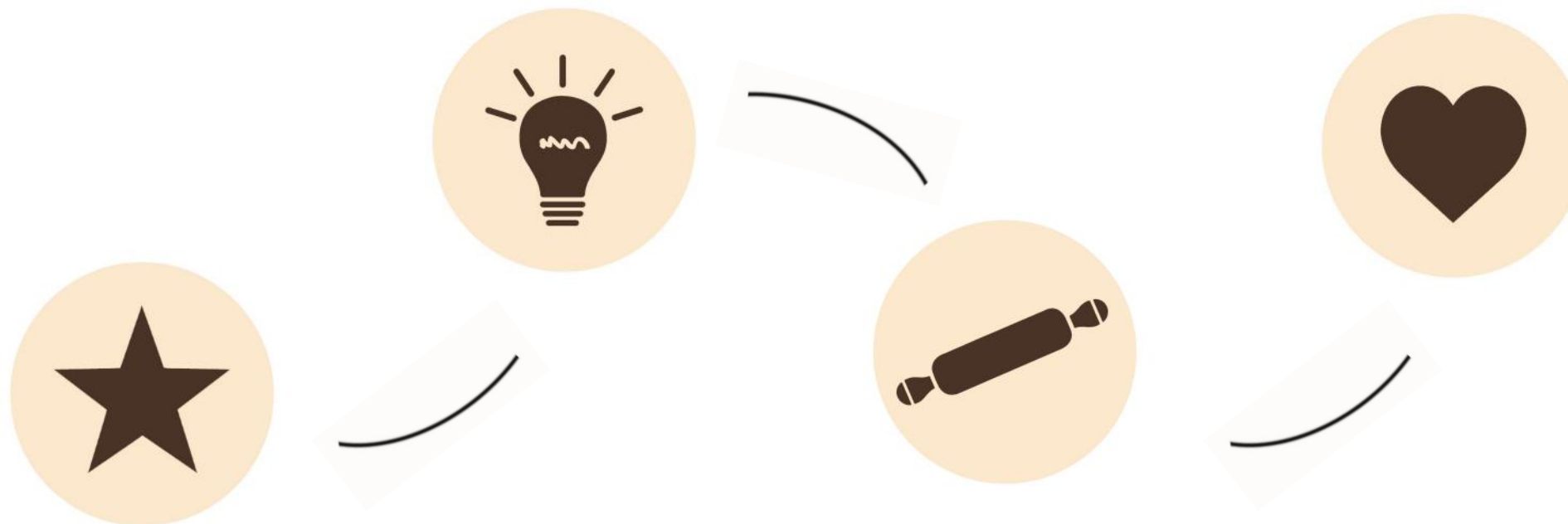
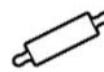
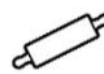


Baking Basics
- Baking and Decorating Made Easy -

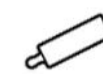
Pillars to our success



 **Quality**
Consistent premium quality thanks to excellent raw ingredients and constant checks.

 **Innovation**
Current trends and innovative products add variety to your range.

 **Handcrafted**
At our production facility, many handcrafted steps are combined with modern technology.

 **Customer proximity**
Our staff have a passion for what they do: You don't just taste the difference, but you also experience it in our high level of service.

Consistent Premium Quality at Wolf ButterBack

Flavour and quality are our main focus!
That's why...

- 🌀 every pastry contains 100% pure branded butter
- 🌀 our doughs are allowed to rest for up to eight hours after being made
- 🌀 our ingredient suppliers undergo a rigorous selection process
- 🌀 our fillings are mostly based on our own recipes



Consistent Premium Quality at Wolf ButterBack

At our production site, modern technology meets the traditional craft of baking. That's why we attach importance to:

- 🌀 many manual production steps
- 🌀 well-trained, qualified bakers among our staff
- 🌀 expertise and experience



*Know-how is a key ingredient of
your success.*

*We have put together the most
important practical basics for you
here.*



Handling Pastries



On **delivery**, it is important to **check** that the **temperature** of the product.

Store products **at a temperature of at least -18°C** and ensure that the **cooling chain is never broken**. This is the only way to preserve the quality of the product.

When removing the pastries, **work quickly** to avoid defrosting damage.

Cut into the corner of the plastic bag to make a hole big enough for your hand to reach in and remove the bakery product.

To ensure the pastries do not dry out, **twist** the neck of the **plastic bag** and place in the **box**. **Close** it and **return it to the freezer** without delay.

This prevents defrosting damage and freezer burn.

Baking Pastries

– the different pastry types



Laminated yeast dough

A special form of yeast-risen pastry laminated with butter.

The fat separates the layers of pastry ensuring that the hot air and steam can expand between them during baking. At the same time, the yeast makes the pastry layers lighter.

Examples:

Croissants, Pretzel Triangle, Strawberry Quark Basket, Chocolate Vanilla-Cream Crescent

How to bake a laminated yeast dough pastry:

The product needs **plenty of steam** and a baking time of **at least 20 min.**, depending on the oven.



Baking Pastries

– the different pastry types



Puff pastry

Special form of water pastry laminated with butter.

The fat separates the layers of pastry ensuring that the hot air and steam can expand between them during baking. In contrast to laminated yeast dough, no yeast is used in the making of puff pastry.

Examples:

Cheese Twist with Salami, Pear-Helene, Almond Roll

How to bake puff pastry:

The product needs **plenty of steam** and a baking time of **at least 26 min.**, depending on the oven.



Baking Pastries

– the different pastry types

Yeast-risen dough

Dough that contains yeast as a raising agent.

During the proving process, the yeast in the dough creates lots of little carbon dioxide bubbles which look like holes or pores in the finished pastry. Uniform pores are a prerequisite for a light, open crumb. In contrast to laminated yeast dough, it is only the yeast that causes the product to rise.

Examples:

Butter Cake

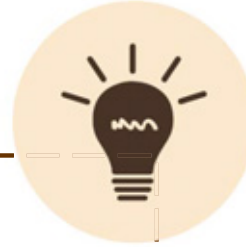
How to bake yeast-risen dough:

This dough needs **little to no steam** and a **short baking time of approx. 12 min.**, depending on the oven.



Baking Pastries

– the different pastry types



Practical considerations:

Pastries made from the same dough can be baked together on the same baking tray.



Pastries made from laminated yeast dough and puff pastry can be baked in the same oven on different baking trays.

The puff pastry products have to stay in the oven for longer.



Baking Pastries

– Placing pastries on the baking tray: Do's

- **Place a maximum of 12 pastries** on a standard baking tray (60 cm x 40 cm) and use **baking paper**.
- Place the pastries on the tray with **enough space between each product** and ensure they are placed all the way **to the edge of the tray**.
- When baking **pretzel pastries**, **avoid all contact** with **aluminium baking trays** and use **baking paper**.
- The pastries gain **even more volume**, when they are **defrosted for 10 - 15 min.** The Pretzel Triangle, the Vanilla Cream Pastry with Almond Decor and puff pastry products with sugar crusts should be placed in the oven from frozen.



Baking Pastries

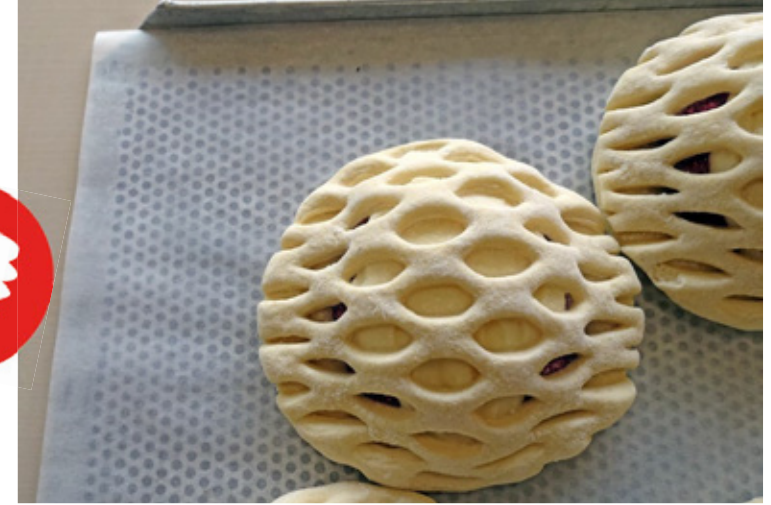
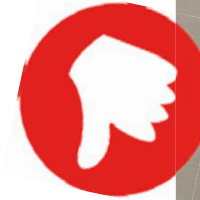


- Placing pastries on the tray: Don't's

- **Do not place the pastries too close together.**



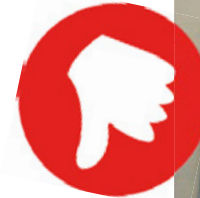
The products will stick together, brown unevenly and may not bake through properly.



- **Do not place the pastries on the tray unevenly.**



In the oven, baking paper may be blown up, sticking to the product and preventing it from browning properly.



Baking Pastries



– Placing pastries on the tray: Don't's

- **Do not bake yeast-risen products and laminated yeast dough/puff pastry products in the oven at the same time** as they require different baking programmes.
- **Pretzel products and pizza products should not be baked together in the same oven** as they require very different baking times.



Baking Pastries



- Baking programmes

- **If possible, add steam** (100 -150 ml per 60 cm x 40 cm tray) during the first 3 min. of the baking process.
 - ➔ This creates greater volume in the pastry and an attractively shiny surface.
- **Can't add steam?**
 - ➔ Spray the pastries with water before baking and defrost for at least 30 min.



Baking Pastries

– Baking programmes

- **Laminated yeast dough and puff pastries:**
Baking temperature: 165°C - 175°C
Baking time: at least 20 min.,
for puff pastry at least 5 min. longer
- Baking results may vary depending on the oven.
- Before removing the products from the oven, check whether they have an attractive golden-brown colour. Adjust the baking time where necessary.



Baking Pastries

– Baking programmes

Example Baking phases

Phase	Temperature	Min.	Steam	Vent	Fans
Phase 1	180°C	03:00	100 – 150 ml	Closed	1
Phase 2	165°C	05:00		Closed	2
Phase 3	165°C	10:00		Closed	3
Phase 4	180°C	05:00		Open	4
Total baking time:		23:00			



Baking Pastries

– Troubleshooting



Baking defect	Solution
Pastry looks dry	• Check the amount of steam and adjust where necessary • Check the steam unit is working properly • Check the fan speed (low when adding steam, medium during baking and high with an open vent) • Observe the defrosting times (depending on the product)
Pastry pulls apart	• Check the preheat temperature and adjust where necessary • Check steam levels and increase where necessary • Check the baking temperature and lower where necessary • Increase space between products
Product is “doughy” Pastries, especially filled products, do not appear baked through	• Increase baking time • Adjust baking temperature where necessary



Baking Pastries

– Troubleshooting



Baking defect	Solution
Filling runs out	• Observe the defrosting time (15 - 20 min.) • Adjust the baking temperature where necessary (reduce) • Reduce the amount of steam
Pastry is too dark	• Adjust the baking time (reduce) • Adjust baking temperature (reduce) • Adjust fan speed (reduce)
Defrosting damage Pastries look grey / are sticking together / are misshapen / pretzel products have a yellow colouring	• After opening, immediately return boxes to the freezer • Open the boxes in a cold room • Maintain the cooling chain
Pastry has no sheen	• Bake the pastry according to instructions (with steam)



Enhancing Pastries



- What you gain

- **Decorated or enhanced pastries look more appealing and as though they have been made with love.** After all, food should always be a feast for the eyes, too. **The customer's decision to buy a food product is mostly swayed by its appearance.**
- By creating different shapes, decorations and varieties, your **sales counter looks more colourful and varied**, making your **product range more appealing**.
- Different decorations make it easier for **both customers and staff to find their way around the counter**.



Enhancing Pastries

– quickly & simply

Before baking

After defrosting for 5 min.:

The pastries can be scored or e.g. sprinkled with grain.

Hearty Pretzel Triangle



Enhancing Pastries

– quickly & simply



Before baking

After being fully defrosted:

The pastries can be moulded into different shapes, e.g. into minis, rings or bagels.



Mini Pretzel Triangle

Enhancing Pastries

– quickly & simply

Before baking

After completely defrosting



*Laugen Multi-Grain
Bagel*



Enhancing Pastries

– quickly & simply

After baking

Leave the pastries to cool and then decorate as required. However, glaze should be applied while the product is still hot, as it will set more quickly.



*Drizzled with
chocolate topping &
dusted with icing
sugar*



Enhancing Pastries

– quickly & simply



After baking



*Dusted with icing
sugar*



Enhancing Pastries

– quickly & simply



After baking



*Glazed & decorated
with pistachios*



Enhancing Pastries

– quickly & simply



After baking



*Topped with fruit
and finished with
clear cake glaze*

*Thank you for
listening*