



# ADVANTAGE 500

## IMPROVING DOUGH PERFORMANCE

Advantage 500 is a dough conditioner that aids in improving the performance of the dough giving a finished product with overall good texture and appearance.



The Bakery Essentials™ portfolio is designed to provide you with a comprehensive range of baking ingredients and supplies, making Dawn your one-stop-shop for all your bakery needs. You can count on Dawn to identify quality products from a trusted source to enable your bakery success.

**Product Benefits**

- Improves dough tolerance
- Aids in machinability
- Improves volume of the end-product
- Gives the final product a consistent texture and appearance
- Imparts no off flavor or color

**Recommended Usage**

Advantage 500 is recommended for various baked goods including:

- Baguettes
- Bagels
- Pizza crusts
- Mixes
- Frozen dough
- Parbaked
- Retarded doughs
- No-time doughs

Add directly to the flour at 2.0% of the total flour weight. Example: 2 lb of Advantage 500 per 100 lb of flour (400 g Advantage 500 for 20 kg of flour).

**Certifications**

- Kosher Parve
- Halal

**Packaging**

- 22.05 lb (10 kg) Bag in box
- 48 box/pallet

**Storage**

- Store in cool, dry conditions in original packaging or in clean, covered container
- Recommended shelf life for unopened packages is 2 years from date of production
- Recommended shelf life for opened packages is 3 months
- Do not leave opened bags exposed

**Technical Support**

Dawn Foods partners with our supplier, Lesaffre to provide commercial bakers with the broadest range of superior yeast and ingredients and together we back it with our world-class team of experienced technical staff. Contact the Lesaffre Baking Center with questions: (414) 615-4115



**RUSTIC BAGUETTES**

Item #	Ingredients	%	KG	LBS
Varies*	Bakery Essentials™ Premium Patent Flour	100	20	50
Varies*	Salt	2	0.4	1
—	Devitalized Rye Sourdough	2	0.4	1
03027318	Bakery Essentials™ Advantage 500 Dough Conditioner	2	0.4	1
Varies*	Fresh Yeast	2	0.4	1
—	Water +/-	67	13.4	33.5

**Directions**

1. Using a spiral mixer, add all ingredients and mix for 4 minutes on low speed and 5 to 6 minutes on 2nd speed, or until the dough is fully developed. Aim for a dough temperature of 25°C / 77°F.
2. Allow the dough to rest for a minimum of 10 minutes. Scale 350 grams / 12.3 oz. By hand, mold your dough 25 cm or 10" long, provide an intermediate proof and apply final mold of 61 cm or 24" long. Place on couche or baguette tray.
3. Proof for +/- 50 minutes at room temperature in a covered rack or using a proof box. Proof in accordance with temperature and humidity.
4. Score 3 diagonal cuts with a scoring knife. Bake in a deck, revolving or rack oven with a temperature of 220°C / 428°F with steam for about 25 minutes.



**CLASSIC BOLILLO ROLLS**

Item #	Ingredients	%	KG	LBS
Varies*	Bakery Essentials™ Premium Patent Flour	100	20	50
Varies*	Salt	2	0.4	1
03027318	Bakery Essentials™ Advantage 500 Dough Conditioner	2	0.4	1
Varies*	Bakery Essentials™ EIE Soy All Purpose Shortening	3	0.6	1.5
Varies*	Fine Granulated Sugar	2	0.4	1
Varies*	Fresh Yeast	2	0.4	1
—	Water +/-	54	10.8	27

**Directions**

1. Using a spiral mixer, add all ingredients and mix for 4 minutes on low speed and 5 to 6 minutes on 2nd speed or until the dough is fully developed. Desired dough temperature is 25°C / 77°F.
2. Allow the dough to rest for a minimum of 10 minutes. Scale 100 grams / 3.52 oz. By hand, mold the dough pieces to around 10 cm or 4" long and place on baguette tray or perforated baking tray.
3. Proof for +/- 50 minutes in a proofer with a temperature of 32°C / 90°F at 85% humidity.
4. Score 1 straight cut with a scoring knife. Bake in a deck, revolving or rack oven with a temperature of 220°C / 428°F with steam for about 18 minutes.

\*Item number varies, request number from Dawn Sales Rep.