

6" HOAGIE ROLLS

BPC# 113546000



General Mills Retail
FOODSERVICE
Bakery | Deli | Produce | Wholesale

STEP-BY-STEP BAKING GUIDE

PRE-SHAPED

01 Prepare

- Place 3 hoagies per channel on each of 5 channels on a roll pan prepared with nonstick pan spray.



02 Mist



- Mist frozen dough with water.
- Place on a 10-12 shelf baking rack.



03 Cover

- Cover rack with a labeled rack cover. Include:
 - Date/Time in cooler
 - Min 16 hr
 - Time Pulled
- Place covered rack in cooler for 16-24 hrs.



04 Proof

- Remove rack from cooler.
- Mist dough with water.
- Cover rack and allow to floor proof 30 – 60 minutes. Keep rack covered until ready to score and bake.
- After 30 minutes, test with proof tool.
- If dough does not touch the top of proof tool, continue to floor proof.
- When dough touches top of proof tool, the hoagies are ready to bake.



05 Score



- Mist hoagies lightly with water.
- Immediately prior to placing in the oven, use a scoring knife to make a 1/2" deep cut lengthwise down the hoagies.



06 Bake

- Place rack in oven, bake at 350F with 20 sec steam for 15-17 minutes or until golden brown.



07 Package

- Once product is cool (45mins-60mins), package as a sell unit.
- Label product with printed labels.

Adhere to store-specific packaging and labeling requirements.



product expectation



CHANGING THE PROCESS CAN RESULT IN POOR QUALITY PRODUCT AND DISSATISFIED CUSTOMERS.

6" HOAGIE ROLLS

TROUBLESHOOTING PRODUCT



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Underbaked



Just Right



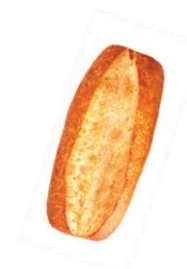
Overbaked



Under proofed



Proofed



Over proofed

Problem	Possible Causes	Solutions
<ul style="list-style-type: none"> Small rolls that may not fit properly in bag. Rolls are likely to have voids, blowouts, or side splitting. Pale color. 	<ul style="list-style-type: none"> Under proofed dough with not enough floor time. Not following proper misting procedure. 	<ul style="list-style-type: none"> Allow product to proof covered on floor until it reaches proper size. Product should completely fill proof tool cavity before baking. Follow the build sheet for recommended floor time. Mist at least 3 times before putting into the oven.
<ul style="list-style-type: none"> Large roll size that may not fit properly in bag. Rolls are likely to be flat in shape or sag in the middle. Scores on rolls may not open. 	<ul style="list-style-type: none"> Over proofed dough with too much floor time. Product is under baked. Pans are clogged with carbon buildup not allowing the heat to flow through the pan. Not using proper pan. Not using proper baking rack. Too much steam in the oven. 	<ul style="list-style-type: none"> Allow product to proof covered on floor until it reaches proper size. Product should completely fill proof tool cavity before baking. Follow the build sheet for recommended floor time. Clean pans on a regular basis to prevent carbon buildup. Use proper screen pan. Use proper 12 slot baking rack.
<ul style="list-style-type: none"> Areas of the bread where physical defects such as holes and tearing occur. 	<ul style="list-style-type: none"> Blowouts, voids, or side splitting. Under proofed dough with not enough floor time. Incorrect scoring or use of a non-approved scoring knife (not applicable for Kaiser Rolls as roll is stamped and does not require scoring). Lack of steam or no steam at all in the oven. Not following proper misting technique. 	<ul style="list-style-type: none"> Allow product to proof covered on floor until it reaches the proper size. Product should completely fill proof tool cavity before baking. Follow the build sheet for recommend floor time. Only use approved scoring tool. Check to ensure steam is working properly. Mist at least 3 times before putting into the oven.
<ul style="list-style-type: none"> Incorrect Color. 	<ul style="list-style-type: none"> Too light – not enough time in the oven or oven temperature is inaccurate. Too dark – too much time in the oven or oven temperature is inaccurate. Incorrect handling of product prior to baking. 	<ul style="list-style-type: none"> Follow directions on build sheet for proper product handling. Have oven technician check and recalibrate oven.