BOLILLO ROLLS

BPC# 113545000
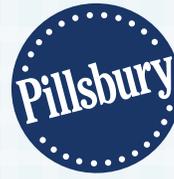
Pillsbury

North America Retail
FOODSERVICE
Bakery | Deli | Produce | Wholesale

01 Prepare

- Place 12 frozen rolls (3x4) prescored side up on a screen 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.

16-24 Hrs

04 Proof

- Remove rack from cooler
- Mist dough with water
- Allow to floor proof 30-60 minutes
- 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 rolls are ready to bake

30-60 Mins

05 Mist

- Before placing in oven to bake, mist the dough with a light mist of water.

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 (at least 30 minutes), package as a sell unit.
- Label product with printed labels.

Adhere to Store-specific Requirements for Packaging and Labelling.

30 Mins

PRODUCT EXPECTATION

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

BOLILLO ROLLS

TROUBLESHOOTING PRODUCT

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Underbaked

Just Right

Overbaked

Problem	Possible Causes	Solutions
• Small rolls that may not fit properly in bag. • Rolls are likely to have voids, blowouts, or side splitting. • Pale color.	• Under proofed dough with not enough floor time. • Not following proper misting procedure.	• 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.
• 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.	• 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.	• 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.
• Areas of the bread where physical defects such as holes and tearing occur.	• 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.	• 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.
• Incorrect Color.	• 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.	• Follow directions on build sheet for proper product handling. • Have oven technician check and recalibrate oven.

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