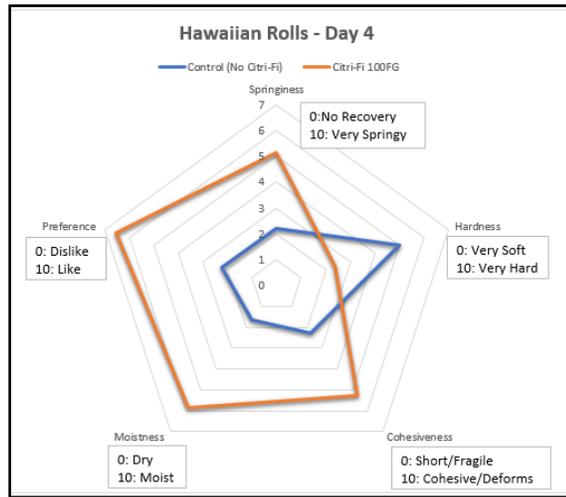


## Citri-Fi® in Hawaiian Sweet Rolls

Citri-Fi 100FG minimizes the staling process and improves the texture in bakery products.

| Ingredients           | UNIT          | %           |
|-----------------------|---------------|-------------|
| Dry Yeast             | 9.2           | 0.83        |
| Sugar                 | 5.0           | 0.45        |
| Water                 | 90.0          | 8.15        |
| Pineapple Juice       | 120.0         | 10.87       |
| Unsalted Butter       | 110.0         | 9.96        |
| Brown Sugar           | 56.1          | 5.08        |
| Whole Egg             | 100.0         | 9.06        |
| Egg Yolk              | 15.5          | 1.40        |
| Vanilla Extract       | 4.0           | 0.36        |
| All-Purpose Flour     | 559.0         | 50.62       |
| Potato Starch         | 21.5          | 1.95        |
| Salt                  | 10.0          | 0.91        |
| <b>Citri-Fi 100FG</b> | <b>4.0</b>    | <b>0.36</b> |
| <b>TOTAL</b>          | <b>1104.3</b> | <b>100</b>  |



Sensory evaluation of Hawaiian rolls after four days of shelf life.

### Procedure:

1. Add warm water (115°F) to yeast and sugar. Let rest for 15 minutes.
2. Add pineapple juice, butter, brown sugar, eggs, and vanilla and mix until combined using paddle attachment.
3. While mixing, add flour, potato starch, and salt to the liquid ingredients. Mix until combined.
4. Add Citri-Fi to dough.
5. Switch out mixing paddle for dough hook and place on stir speed for ten minutes. Perform poke test for spring back.
6. Round dough and let rise in a warm area for 3 hours, or when it has doubled in size.
7. Deflate dough and divide into small round balls (approx. 60 grams).
8. Place flour towel over pan and let dough rise in the pan for 2 hours, until it is puffy.
9. Bake for 10 minutes at 350 °F.

DISCLAIMER: This application information is to the best of our knowledge true and correct. It is the user's responsibility to ensure that the use of our product is in accordance with specific legal legislation for certain applications in particular states and respect the rights of third parties. Citri-Fi® is a trademark of Fiberstar, Inc registered in the US and other countries.