



## PRODUCT RECIPE

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### CLEAN LABEL BREAD IMPROVER SUPER

#### WHITE OPEN TOP/FOUR PIECE LIDDED

KGS	INGREDIENTS
16.000	White Flour
0.500	Yeast (approx)
0.240	Salt (approx)
0.080	<b>CLEAN LABEL BREAD IMPROVER SUPER (0.5%)</b>
0.320	ORGANIC PALM SHORTENING
9.500	Water (approx)
26.640	TOTAL

#### APPROXIMATE MIXING TIMES

Conventional: 15 minutes  
Spiral: 2 minutes slow, 6 minutes fast  
High Speed: 2½ - 3 minutes (if no watt meter)  
11 watt hours per Kg

#### METHOD

No time dough

Dough Temperature: 27°C (80°F)

Proof: Approx 50 minutes @ 38°C (100°F)

Bake: 30-35 minutes @ 230°C (446°F)

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