



PRODUCT RECIPE

194244/2

JULY 2010

CLEAN LABEL BREAD IMPROVER SUPER

WHOLEMEAL OPEN TOP/FOUR PIECE LIDDED

KGS	INGREDIENTS
16.000	Wholemeal Flour
0.500	Yeast (approx)
0.240	Salt (approx)
0.160	CLEAN LABEL BREAD IMPROVER SUPER (1%)
0.320	ORGANIC PALM SHORTENING
9.500	Water (approx)
26.720	TOTAL

APPROXIMATE MIXING TIMES

Conventional: 15 minutes

Spiral: 2 minutes slow, 6 minutes fast

High Speed: 2 ½ -3 minutes (if no watt meter)
13 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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