



PRODUCT RECIPE

194244/3

JULY 2010

CLEAN LABEL BREAD IMPROVER SUPER

CRUSTY BLOOMERS

KGS	INGREDIENTS
16.000	White Flour
0.400	Yeast (approx)
0.240	Salt (approx)
0.080	CLEAN LABEL BREAD IMPROVER SUPER (0.5%)
0.320	ORGANIC PALM SHORTENING
9.500	Water (approx)
26.540	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 55 minutes @ 38°C (100°F)

Bake: 30 minutes @ 216°C (420°F) with steam
Release steam after 30 minutes

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