



PRODUCT RECIPE

194244/4

JULY 2010

CLEAN LABEL BREAD IMPROVER SUPER

BAGUETTES

KGS	INGREDIENTS
16.000	White Flour
0.400	Yeast (approx)
0.240	Salt (approx)
0.080	CLEAN LABEL BREAD IMPROVER SUPER (0.5%)
9.000	Water (approx)
25.720	TOTAL

APPROXIMATE MIXING TIMES

Conventional: 15 minutes

Spiral: 2 minutes slow, 6 minutes fast

METHOD

No time dough

Scale: 160gms

Proof: Approx 35 - 45 minutes @ 38°C (100°F)

Bake: 15 minutes @ 225°C (435°F)

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