



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread

CRUSTY BREAD

LECITEM PREMIUM PASTE IMPROVER

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
Yeast	0.313	3.13
Salt	0.150	1.50
Shortening	0.069	0.69
Lecitem® Premium Paste Improver	0.050	0.50
Water	5.310	53.10
Total Weight: 15.892		

METHOD

1. Place all the ingredients into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 6 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Scale at desired weight.
5. Prove for approximately 50 minutes.
6. Bake at 215°C for 30-40 minutes.

LECITEM 1000

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
Yeast	0.313	3.13
Salt	0.150	1.50
Lecitem® 1000	0.100	1.00
Shortening	0.069	0.69
Water	5.310	53.10
Total Weight: 15.942		

METHOD

1. Place all the ingredients into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 6 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Scale at desired weight.
5. Prove for approximately 50 minutes.
6. Bake at 215°C for 30-40 minutes.

LECITEM 2000

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
Yeast	0.313	3.13
Salt	0.150	1.50
Lecitem® 1000	0.100	1.00
Shortening	0.069	0.69
Water	5.310	53.10
Total Weight: 15.942		

METHOD

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