



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread, Tin Bread

WHITE TIN BREAD

SUPER LECITEM 3000

INGREDIENTS

Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
Yeast	0.310	3.10
Salt	0.150	1.50
Super Lecitem® 3000	0.050	0.50
Water	5.310	53.10
Total Weight:		15.820

Yield: 35 small loaves / 17 large loaves

METHOD

1. Add all the ingredients into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 6 minutes on fast speed, until the dough is fully developed.
3. Dough temperature should be 23-26°C.
4. Scale at 450/900g and place into loaf tin.
5. Prove for 50-55 minutes.
6. Bake at 215°C for 30-40 minutes.

QUANTUM CLEAN LABEL IMPROVER

INGREDIENTS

Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
Yeast	312.500	3.13
Salt	0.150	1.50
Quantum Clean Label Improver	0.050	0.50
Water	5.300	53.00
Total Weight: 328.000		

Yield: 35 small loaves / 17 large loaves

METHOD

1. Add all the ingredients into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 6 minutes on fast speed, until the dough is fully developed.
3. Dough temperature should be 23-26°C.
4. Scale at 450/900g and place into loaf tin.
5. Prove for 45-55 minutes.
6. Bake at 215°C for 30-40 minutes.

QUANTUM PREMIUM BREAD IMPROVER

INGREDIENTS

Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
Yeast	0.312	3.12
Salt	0.118	1.18
Quantum Premium Bread Improver	0.100	1.00
Water	5.950	59.50
Total Weight: 16.480		

Yield: 36 small loaves / 18 large loaves

METHOD

1. Add all the ingredients into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 6 minutes on fast speed, until the dough is fully developed.
3. Dough temperature should be 23-26°C.
4. Scale at 450/900g and place into loaf tin.
5. Prove for 45-55 minutes.
6. Bake at 215°C for 30-40 minutes.