



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Tin Bread, Wholemeal

WHOLEMEAL BREAD

VOLTEM

INGREDIENTS

Group 1

Ingredient	KG
Wholemeal flour	10.000
Yeast	0.625
Voltem®	0.390
Salt	0.300
Shortening	0.144
Water	11.690
Total Weight:	23.149

Yield: 51 small loaves / 25 large loaves

METHOD

1. Place all ingredients into a spiral mixing bowl.
2. Mix for 3 minutes on slow speed and 6 minutes on fast speed, until fully developed.
3. Dough temperature should be 23-26°C.
4. Bulk ferment for 60 minutes, covered with plastic.
5. Tip dough out and scale at desired weight.

6. Dry prove for 30-35 minutes, covered with plastic.
7. Bake at 230°C for 25-30 minutes.

SUPER LECITEM 3000

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
Yeast	0.312	3.12
Salt	0.150	1.50
Super Lecitem® 3000	0.100	1.00
Shortening	0.100	1.00
Water	6.100	61.00
Total Weight: 16.762		

Yield: 37 small loaves / 18 large loaves

METHOD

1. Place all 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 23-26°C.
4. Scale at desired weight.
5. Prove for 50 minutes.
6. Bake at 230°C for 25-30 minutes.

QUANTUM CLEAN LABEL IMPROVER

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
Yeast	0.312	3.12
Salt	0.150	1.50
Quantum Clean Label Improver	0.100	1.00
Shortening	0.050	0.50
Water	6.000	60.00
Total Weight: 16.612		

Yield: 37 small loaves / 18 large loaves

METHOD

1. Place all 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 23-26°C.

4. Scale at desired weight.
5. Prove for 50 minutes.
6. Bake at 230°C for 30-35 minutes.

LECITEM PREMIUM PASTE IMPROVER

INGREDIENTS

Group 1

Ingredient	KG	%
Wholemeal flour	10.000	100.00
Yeast	0.312	3.12
Salt	0.150	1.50
Lecitem® Premium Paste Improver	0.100	1.00
Shortening	0.100	1.00
Water	6.000	60.00
Total Weight: 16.662		

Yield: 37 small loaves / 18 large loaves

METHOD

1. Place all 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 23-26°C.
4. Scale at desired weight.
5. Prove for 50 minutes.
6. Bake at 215°C for 30-35 minutes.

LECITEM 2000

INGREDIENTS

Group 1

Ingredient	KG	%
Wholemeal flour	10.000	100.00
Yeast	0.312	3.12
Lecitem® 2000	0.200	2.00
Salt	0.150	1.50
Shortening	0.100	1.00
Water	6.000	60.00
Total Weight: 16.762		

Yield: 37 small loaves / 18 large loaves

METHOD

1. Place all 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 23-26°C.
4. Scale at desired weight.
5. Prove for 50 minutes.
6. Bake at 215°C for 30-35 minutes.

LECITEM 1000

INGREDIENTS

Group 1

Ingredient	KG	%
Wholemeal flour	10.000	100.00
Yeast	0.312	3.12
Lecitem® 1000	0.200	2.00
Salt	0.150	1.50
Shortening	0.100	1.00
Water	6.000	60.00
Total Weight: 16.762		

Yield: 37 small loaves / 18 large loaves

METHOD

1. Place all 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 23-26°C.
4. Scale at desired weight.
5. Prove for 50 minutes.
6. Bake at 215°C for 30-35 minutes.