



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery

# HERCULES SUPER BREAD MIX

## INGREDIENTS

### Group Ingredients

Ingredient	KG
Cake flour	10.000
Hercules baking powder	1.000
Yeast	0.200
Water	6.200
<b>Total Weight:</b>	<b>17.400</b>

## METHOD

Place all ingredients into the mixing bowl. Mixing time depend on the type of mixer used. Dough temperature 28°C - 30°C. Floor time 10 minutes. Scale as required. First proof 10 minutes. Mould as required. Final proof ±45 minutes. (Take to full proof) Bake at ±225°C with ateam at start of baking.