



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery

HERCULES® SUPER BREAD MIX

INGREDIENTS

Group Ingredients

Ingredient	KG
Cake flour	10.000
Hercules Super Bread Mix	1.000
Yeast	0.200
Water	6.200
Total Weight:	17.400

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 steam at start of baking.