BAKELS
BAKERY INGREDIENTS SINCE 1904

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DISPLAY CONDITIONS

Ambient

CATEGORY

Bakery

SB 5% BREAD MIX

INGREDIENTS

Group Ingredients

Ingredient	KG
Bread Flour	12.500
SB 5% Bread Mix	0.625
Yeast	0.345
Water	7.500

Total Weight: 20.970

METHOD

Place all ingredients into the mixing bowl. Mixing time depends on 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 ±50 minutes. Bake at ±240°C with steam at start of baking.