



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery

SB STANDARD BREAD (4.5% BREAD PREMIX)

INGREDIENTS

Group Ingredients

| Ingredient | KG |
|----------------------|----------------|
| Bread Flour | 65.000 |
| SB Standard Premix | 3.000 |
| Yeast | 1.000 |
| Water | 39.000 |
| Total Weight: | 108.000 |

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.