



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.