



# Super Excel 4%



## Ingredients

### Group Ingredients

Ingredient	KG
Bread Flour	12.500
Super Excel 4%	0.500
Yeast	0.200
Water	7.500

Total Weight: 20.700

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 ±40 minutes. Bake at ±240°C with steam at start of baking.



## Display Conditions

Ambient



## Category

Bakery