





Ambient



Bakery

## **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

## **METHOD**

Place all ingredients into the mixing bowl. Mixing time depends on type of mixer used. Dough temperature  $28^{\circ}\text{C}$  - $30^{\circ}\text{C}$ . Floor time 10 minutes. Scale as required. First proof 10 minutes. Mould as required. Final proof  $\pm 40$  minutes. Bake at  $\pm 240^{\circ}\text{C}$  with steam at start of baking.