



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery

# WHITE BREAD FULL MIX

## INGREDIENTS

### Group Ingredients

| Ingredient                 | KG            |
|----------------------------|---------------|
| White Bread Flour          | 12.500        |
| Bakels Instant Dried Yeast | 0.084         |
| Water                      | 7.500         |
| <b>Total Weight:</b>       | <b>20.084</b> |

## METHOD

Place all ingredients into the mixing bowl. Mixing time depends on type of mixer used. Dough temperature 28°C - 30°C. Scale as required. First proof 10 minutes. Mould as required. Final proof ±40 minutes. Bake at ±230°C with steam at start of baking.

(Wet Yeast - 0.250kg can be used as a substitute for Bakels Instant Dried Yeast)