



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery

BROWN BREAD FULL MIX

INGREDIENTS

Group Ingredients

Ingredient

Brown Bread Full Mix

Bakels Instant Dried Yeast

Water

KG

12.500

0.084

7.500

Total Weight: 20.084

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)