



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery

PLATINUM BREAD MIX (5% BREAD MIX)

INGREDIENTS

Group Ingredients

Ingredient

Bread Flour

Platinum Bread Mix

Yeast

Water

KG

50.000

2.500

0.700

30.000

Total Weight: 83.200

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