



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery

# SB 5% BREAD MIX

## INGREDIENTS

### Group Ingredients

Ingredient

Bread Flour

SB 5% Bread Mix

Yeast

Water

KG

12.500

0.625

0.345

7.500

**Total Weight: 20.970**

## 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 ±50 minutes. Bake at ±240°C with steam at start of baking.