



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery

SB SOFT 15% POWDER

INGREDIENTS

Group Ingredients

Ingredient

Cake flour

SB Soft 15% Powder

Yeast

Water

KG

25.000

3.750

1.250

15.000

Total Weight: 45.000

METHOD

Place all ingredients into the mixing bowl. Mixing time depends on the 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 \pm 40 minutes. Bake at \pm 230°C.