



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery

# SB STANDARD BREAD (4.5% BREAD PREMIX)

## INGREDIENTS

### Group Ingredients

Ingredient	
Bread Flour	
SB Standard Premix	
Yeast	
Water	

KG

65.000

3.000

1.000

39.000

**Total Weight: 108.000**

## 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.