



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery

CROWN BREAD MIX

INGREDIENTS

Group Ingredients

Ingredient

Bread Flour

Crown Bread Mix

Yeast

Water

KG

12.500

0.625

0.200

7.500

Total Weight: 20.825

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.