



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery

# SUPER EXCEL 4%

## INGREDIENTS

### Group Ingredients

Ingredient

Bread Flour

Super Excel 4%

Yeast

Water

KG

12.500

0.500

0.200

7.500

**Total Weight: 20.700**

## 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.