



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery

# BROWN BREAD FULL MIX

## INGREDIENTS

### Group Ingredients

Ingredient	KG
Brown Bread Full Mix	12.500
Bakels Instant Dried Yeast	0.084
Water	7.500
<b>Total Weight:</b>	<b>20.084</b>

## METHOD

Place all ingredients into the mixing bowl. Mixing time depends on type of mixer used. Dough temperature 28°C - 30°C. Scale as required. First proof 10 minutes. Mould as required. Final proof ±40 minutes. Bake at ±230°C with steam at start of baking.

(Wet Yeast - 0.250kg can be used as a substitute for Bakels Instant Dried Yeast)