



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery

PLATINUM BREAD MIX (5% BREAD MIX)

INGREDIENTS

Group Ingredients

Ingredient	KG
Bread Flour	50.000
Platinum Bread Mix	2.500
Yeast	0.700
Water	30.000
Total Weight:	83.200

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.