



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery

# SB STANDARD BREAD (4.5% BREAD PREMIX)

## INGREDIENTS

### Group Ingredients

Ingredient	KG
Bread Flour	65.000
SB Standard Premix	3.000
Yeast	1.000
Water	39.000
<b>Total Weight:</b>	<b>108.000</b>

## 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.