

Oat bread



Description :

It is a product eagerly -selling by customers because of taste and health. It is a source of carbohydrates and high dietary fiber . Bun very stodgy . Has many vitamins B / B1 , B2 , B6 , B12 / . After baking long lasting freshness. Ideal for breakfast. Great base for sandwiches.

Recipe:

Wheat flour type 500	55kg
Wheat flour type 1850	10kg
MIX	35kg
Yeast	4kg
Water	60kg
Cake	164kg

Parameters:

Mixingtime:

Freespins	2min
Speedspins	6min
Cake temperature	22-24°C
Cake aging	15min
Sample weight	ok.80g
Cooking tchem	40min
Cooking time	12min
The furnace temperature	250°C
The final temperature furnace	210°C

Composition:

Oats , rye flour , salt, barley malt , wheat gluten , sugar , ascorbic acid, enzymes, xylanase , amylase

Comments:

- bake with abundant fog