

No-gluten bread



Description:

Gluten – free applies to people with hypersensitivity for gluten and people with celiac. Most gluten – free products is low in iron, B vitamins and fiber. Bread gluten – free it has a neutral taste, which allows compositions sandwich both savory and sweet.

Recipe:

MIX	100 kg
Yeast	3,4 kg
Oil	4,2 kg
Water	110 kg
Cake	217,6 kg

Parameters:

Mixing time:

Slow turns	3 min
Fast turns	6 min
Cake temperature	28°C
Cake aging	15 min
Sample weight	ok. 580 g
Cooking them	50 min
Cooking time	45 min
The furnace temperature	230° C
The final temperature furnace	210°C

Composition:

Corn starch, rice flour, vegetable fiber, buckwheat flour, albumin, salt, glucose, lactic acid, acetic acid

Comments:

- add oil for 2 minutes before the end of the mixing
- bake with abundant fog
- 2 minutes break the luft
- 10 minutes before end of baking to break luft