

Bread host



Description :

Bread with unique taste and delicate flesh.

Eagerly purchased by consumers. an additional advantage is the nutritional values . Bread after baking preserves long freshness.

The perfect addition to soups .

Recipe:

Wheat flour type 750	50kg
Wheat flour type 1850	25kg
Rye flour type 720	25kg
MIX	15kg
Yeast	4kg
Water	65kg
Cake	184kg

Parameters:

Mixingtime:

Freespins	2min
Speedspins	6min
Cake temperature	28-30°C
Cake aging	10min
Sample weight	ok.580g
Cooking tchem	45min
Cooking time	45min
The furnace temperature	240°C
The final temperature furnace	210°C

Composition:

skimmed milk powder , salt, flour, gluten, dry acid, rye , barley malt, soy lecithin , enzymes, amylase, ylanase , ascorbic acid

Comments:

- bake with abundant fog
- 10 minutes before end of baking break the luft