

Bread wheat and barley



Description:

To enhance the value added wheat bread barley flour. Barley flour has a high content of dietary fiber. Lowers the risk of developing diabetes. Consumption of this type of bread contributes to a longer stay healthy . Barley flour also enriches the flavor of bread . Perfect for soups and sandwiches.

Recipe:

Wheat flour type 550	100kg
MIX	30kg
Yeast	3kg
Water	80kg
Cake	213kg

Parameters:

Mixingtime:

Freespins	3min
Speedspins	8min
Cake temperature	22-24°C
Cake aging	45min
Sample weight	ok.470g
Cooking tchem	50min
Cooking time	40min
The furnace temperature	230°C
The final temperature furnace	220°C

Composition:

barley flour , salt, gluten , dry acid
wheat malt, barley , soy lecithin,
oregano, garlic powder , citric acid,
ascorbic acid, enzymes,
amylase, xylanase

Comments:

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