

Bread with soy



Description:

Perfect for the health conscious due to the high content of soybeans. It provides the body with protein . Perfectly affects the metabolism. Sourdough bread . Long lasting freshness. It fits perfectly healthy sandwiches.

Recipe:

Wheat flour type 750	75kg
Rye flour type 720	25kg
MIX	25kg
Yeast	4kg
Water	75kg
Cake	204kg

Parameters:

Mixingtime:

Freespins	2min
Speedspins	6min
Cake temperature	26-28°C
Cake aging	15min
Sample weight	ok.580g
Cooking tchem	50min
Cooking time	40min
The furnace temperature	230°C
The final temperature furnace	220°C

Composition:

broken soya , wheat flour, gluten, salt, acid, rye , barley malt , glucose, coriander powder , cumin powder, citric acid , ascorbic acid , enzymes: amylase, xylanase

Comments:

- bake with abundant fog
- mix should be soaked in water 30 minutes before to formation of the dough