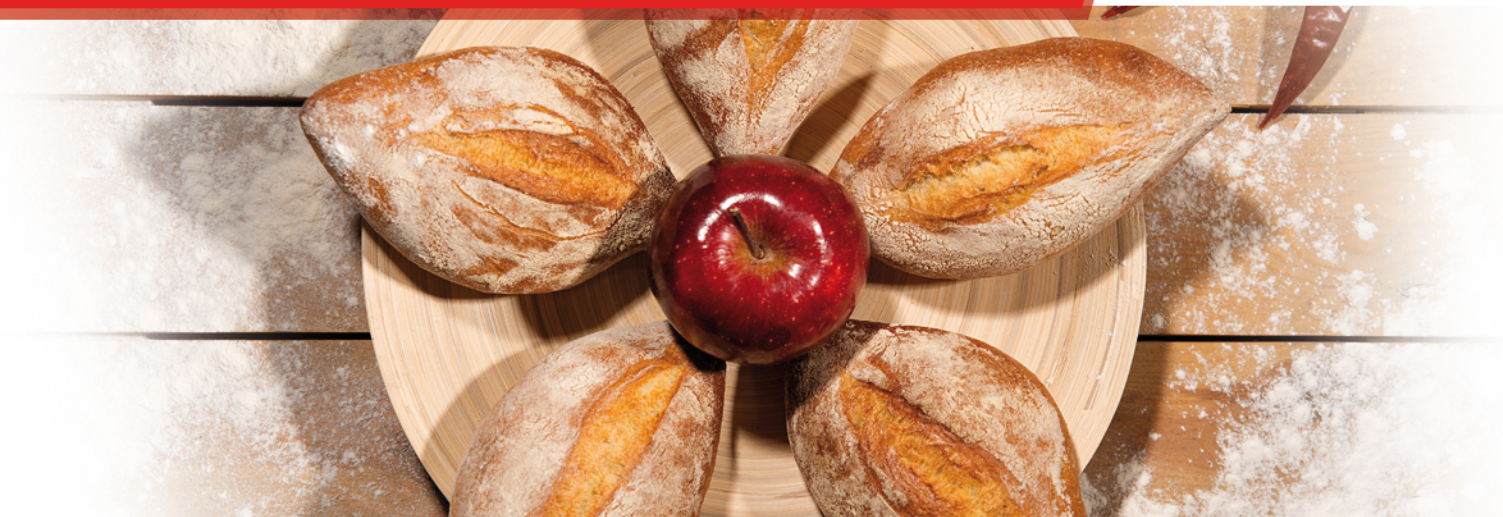# Italian bread with oregano

DARPOL

Description:

Soft wheat bread. The porous structure of the flesh, achieved thanks to the original recipe. Most cake structure makes it unique and therefore maintains its freshness. This material keeps the great taste and aroma for a long time after baking.
Perfect for sandwiches.

Recipe:

Wheat flour type 550	**100kg**
MIX	**15kg**
Yeast	**3kg**
Oil	**2kg**
Water	**70kg**
Cake	**190kg**

Parameters:

Mixing time:

Free spins	**3min**
Speed spins	**8min**
Cake temperature	**22-24ºC**
Cake aging	**45min**
Sample weight	**ok.80g**
Cooking them	**50min**
Cooking time	**15min**
The furnace temperature	**230ºC**
The final temperature furnace	**210ºC**

Composition:

potato flakes , wheat flour , salt, dry acid wheat , soybean lecithin , glucose, barley malt , ascorbic acid, enzymes, amylase, xylanase

Comments:

- oil added at two minutes before The end of the mixing
- bake with abundant fog
- 5 minutes before end of baking break the luft