

# 6% improver Graham



## Description:

Roll very stodgy. It has a delicate flesh and skin. Roll are light which is due flour mixtures . They are delicious. They combine very well for sandwiches with cheese. Ideal for first breakfast

## Recipe:

Wheat flour type 500	50kg
Wheat flour type 1850	50kg
MIX	6kg
Yeast	3kg
Salt	2.1kg
Water	65kg
Cake	176.1kg

## Parameters:

### Mixingtime :

Freespins	2min
Speedspins	6min
Cake temperature	22-24°C
Cake aging	15min
Sample weight	ok.80g
Cooking tchem	40min
Cooking time	12min
The furnace temperature	250°C
The final temperature furnace	210°C

## Composition:

potato flakes, gluten , dry acid wheat, wheat flour, barley malt , enzymes, amylase, xylanase , glucose , ascorbic acid

## Comments:

- bake with abundant fog