

0.5% of mixed bread improve



Description :

Excellent mixed bread improver. Checks on the mechanical lines and crafts.
Dosage 0.5 kilograms improver per 100 kilograms of flour.

Recipe:

Rye flour type 720	80kg
Wheat flour type 550	20kg
MIX	0.5kg
Yeast	3kg
Salt	2kg
Acidpaste	2kg
Water	55kg
Cake	162.5kg

Parameters :

Mixingtime:

Freespins	2min
Speedspins	6min
Cake temperature	28-30°C
Cake aging	10min
Sample weight	ok.580g
Cooking tchem	40min
Cooking time	40min
The furnace temperature	230°C
The final temperature furnace	210°C

Composition:

Wheat flour , citric acid, enzymes,
xylanase , amylase , ascorbic acid

Comments:

- bake with abundant fog