

0,5 % improver wheat bread



Description:

Excellent bread improver wheat, checked on the mechanical lines and craft.
Improver dosing of 0,5 kg per 100 kg of flour.

Recipe:

Wheat flour 500	100 kg
Yeast	3 kg
Margarine	2 kg
Salt	2 kg
MIX	0,5 kg
Water	55 kg
Cake	162,5 kg

Parameters:

Mixing time:

Slow turns	2 min
Fast turns	6 min
Cake temperature	24-26°C
Cake aging	10 min
Sample weight	ok. 60 g
Cooking them	50 min
Cooking time	12 min
The furnace temperature	250° C
The final temperature furnace	200°C

Composition:

Glucose, wheat flour, amylase, xylanase, ascorbic acid

Comments:

- bake with abundant fog