



CATEGORY

Bakery, Industry



FINISHED PRODUCT

Baguette, Bread, Soft rolls, Tin bread, Toastbröd

FERMDOR® ACTIVE DURUM SEED

INGREDIENTS

Group Dough

Ingredient	KG	%
Wheat flour Extra	1.700	100.00
Water	1.000	58.00
<u>Bakels Seed Mix</u>	0.250	7.00
Aromatic Baking Malt Light	0.200	12.00
<u>Bakels Fermdor Active Durum</u>	0.064	4.00
Salt	0.030	2.00
Total Weight: 3.244		

METHOD

- 1: Mix all the ingredients in a dough mixer.
- 2: Run the dough 4 minutes slowly and 5 minutes quickly.
- 3: Let the dough rest for about 20 min.
- 4: Weigh dough pieces to suitable sizes.
- 5: Roll out the pieces and make loaves or something of them.
- 6: Ferment the breads in a prover cabinet for about 50 minutes.

7: Bake them with an input temperature of 240°C to directly lower to 210°C.

8: The baking time varies according to the sizes of the breads about 12-24 min.