



CATEGORY

Bakery



FINISHED PRODUCT

Bread

MULTISEED PREBIOTIC TIN BREAD

INGREDIENTS

Group 1

Ingredient	KG
Water	1.000
Bakels Multiseed Prebiotic	1.000
Wheat flour	1.000
Bakels Dry Yeast	0.020
Total Weight:	3.020

METHOD

Mixing time: 5 minutes on slow speed, 10-12 minutes on high speed

Dough temperature: 26-28°C

Resting time: 20 minutes

Proving time: 37° approx. 60 min

Starting temperature: 240°C

Steam: 7-8 seconds

Baking temperature: 200°C

Baking time: (550g) approx. 25 minutes