



CATEGORY

Bakery



FINISHED PRODUCT

Bread Rolls, Tin Bread

BREAD (USING ADVANCE 1000 IMPROVER)

OVERVIEW

Bread – Using Versatile improver for 'no-time' dough, with improved softness and flavour. Minimal additive numbers required.

INGREDIENTS

Group 1

Ingredient	KG
Bakers Flour	25.000
Salt	0.500
Advance 1000	0.250
Bakels Instant Active Dried Yeast	0.250
Canola Oil RBD	0.250
Water (Variable)	15.500
Total Weight: 41.750	

METHOD

1. Place all ingredients in the mixing bowl
2. Mix on slow speed for 2 minutes
3. Mix for approx. 6-8 minutes on top speed until well-developed
4. Finished dough temperature 27-30°C

5. Allow dough to recover for 10 minutes
6. Mould into required bread varieties
7. Proof for approximately 45-60 minutes
8. Bake 230°C for 30 minutes

Note: For added softness and shelf life; CANOLA OIL can be substituted with EMULMAX 1000V (1%) voltem (2%) of EMULMAX 750/200 (0.5%)