



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Tin Bread

## PREMIUM WHITE SANDWICH BREAD (USING FERMDOR W CLASSIC)

### INGREDIENTS

#### Group 1

Ingredient	KG
Bakers Flour	5.000
Bakels Fermdor W Classic	0.150
Iodised Salt	0.080
Quantum Plus Improver	0.050
Voltem	0.100
Bacom A100	0.025
Bakels Instant Active Dried Yeast	0.075
Water (Variable)	3.250
<b>Total Weight:</b>	<b>8.730</b>

**Yield:** Fermdor WM used at 3% although it can be used at up to 6% with formulation modifications. Fermdor WM may be replaced with Fermdor GERM or Fermdor RE for a different flavour and aroma.

### METHOD

1. Place all ingredients into mixing bowl.
2. Mix Dough to full development.
3. Allow dough to rest for 5-10 minutes.

4. Scale dough to desired weight and round up.
5. Allow dough pieces to rest for 5-10 minutes.
6. Mould dough pieces into shape and place into tin.
7. Proof to optimum and bake at 220°C until baked. (Baking time and temperature will vary depending upon the oven used and the size and shape of the loaf.)