

BAKERS' FLOUR

MAXIMUS STRONG BAKERS FLOUR 20KG

Moderate to high protein flour that delivers consistent and stable dough properties across a wide range of applications.

BASIC RECIPE

INGREDIENTS	WEIGHT (KG OR L)	%
1 MAURI anz Victory or Maximus Flour	5.000kg	100%
1 Salt	0.100kg	2%
1 MAURI anz Soft Specialty Improver	0.050kg	1%
1 Oil	0.050kg	1%
1 MAURI anz Dried Yeast	0.065kg	1.3%
1 Water (Variable)	3.000L	60%

METHOD

STEP 1

Mix and develop all ingredients for 2 minutes on low speed, followed by 6-9 minutes on speed 2 (until peak development is achieved).

STEP 2

Remove from mixer and allow a 5 minute rest period.

STEP 3

Scale into required weight and round up.

STEP 4

Allow another 5 minute rest.

STEP 5

Shape as required and place into prepared tins or trays.

STEP 6

Proof for approximately 45 minutes until peak height is reached.

STEP 7

Bake as required (bake time and temperature will depend on scale weight used).







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This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may yary