

BREAD MIXES

SOY & LINSEED BREAD MIX 10KG

With a tasty and visible combination of kibbled soy and linseed, this mix delivers excellent volume and tolerance with a soft crumb.

BASIC RECIPE

INGREDIENTS	WEIGHT (KG OR L)		%
MAURI Crusty Bread Mix	5.000kg	12.500kg	100%
Instant Dried Yeast OR	0.060kg	0.150kg	1.2%
Compressed Yeast	0.180kg	0.450kg	3.6%
Water (variable)	2.900L	7.250L	58%
Total Dough Weight	8.140kg		
Yield	variable	variable	

METHOD

MIXING TIME (SPIRAL MIXER)

2 minutes 1st speed, 7-9 minutes 2nd speed or until optimum dough development to achieve a finished dough temperature of 26-28°C.

SCALING

The weight of each dough piece will vary according to the product variation.

INTERMEDIATE PROOF

10 minutes.

MOULDING

By hand or as per manufacturers recommended settings through machine.

FINAL PROOF

40-60 minutes.

PROOFER SETTINGS

85% relative humidity, 38°C.

BAKING

Bake time will vary depending on the scale/product weight (approx. 20-35 minutes).

OVEN SETTINGS

210-230°C.

STEAM

Recommended.