



SOYA BREAD AND ROLLS



TIN BREAD INSTRUCTIONS

INGREDIENTS	KG
Sovereign (1870-16)	16.000
Salt	0.256
Clean Label Improver (4283-12)	0.160
Breadsoy (6258-25)	0.160
Shortening	0.160
Yeast	0.448
Water	9.600
TOTAL	26.624

MIXER INFORMATION

Spiral	2-3 minutes slow	6-8 minutes fast
Upright	3-4 minutes slow	10-12 minutes fast

Dependant on mixer speed

1. Mix to a normal dough consistency
2. After mixing divide immediately and mould round (or process through bread plant)
3. Rest covered for 5-10 minutes to final shape
4. Place into greased baking tins
5. Transfer to prover
6. Prove, cut of top as required
7. Bake

SCALING & BAKING

Proof temperature	38°C
Proof time	55-60 minutes
Bake:	230°C (450°F.)
Baking time:	25-35 minutes*

*Size dependant

SOFT ROLLS INSTRUCTIONS

INGREDIENTS	KG
Sovereign (1870-16)	16.000
Salt	0.256
Clean Label Improver (4283-12)	0.320
Milk Powder	0.160
Shortening	0.320
Breadsoy (6258-25)	0.160
Sugar	0.320
Yeast	0.480
Water	10.620
TOTAL	28.636

MIXER INFORMATION

Spiral	2-3 minutes slow	6-8 minutes fast
Upright	3-4 minutes slow	10-12 minutes fast

Dependant on mixer speed

1. Mix to a normal soft dough consistency
2. Scale off to 65g (1950g for BDM 30 press) or process through roll plant
3. Rest covered for 5-10 minutes then process - long, round, finger baps, and top with seeds/other as required
4. Place on lined baking trays
5. Prove and bake

SCALING & BAKING

Proof temperature	38°C
Proof time	55-60 minutes
Bake:	230°C (450°F.)
Baking time:	12-15 minutes*

*Size dependant

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