



"Serving Suggestion"

WHITE BREAD

Ingredients	KG
NATURE'S GOLD Regeneratively Sourced Bakers Bread Flour	16.000
Salt	0.320
Clean Label Multi-Purpose Improver	0.160
Shortening	0.160
Yeast	0.400
Water	8.960
Total	26.000

MIXER TIMINGS

	Slow	Medium to fast
Spiral	2-3	6-8
Dough temperature	27-29°C (80-84°F.)	

1. After mixing to form a dough divide immediately and mould round
2. Rest covered for 5-10 minutes, mould to required shape
3. Prove on setters or boxes lined with rice cones
4. Bake at the bottom of the oven or on rice coned/perforated trays
5. Seed bread - if required
6. Cut before baking (12-14 cuts for large 7-9 small)

TEMPERATURE AND TIMES

Proving time	50-55 minutes (dry proof)
Bake temperature	235°C (460°F.) with steam
Bake time	35-40 minutes (large) 25-30 minutes (small)