



HIGH FIBRE WHITE BREAD AND ROLLS



"Serving Suggestion"

INSTRUCTIONS

INGREDIENTS	KG
Baker's White Hi-Fibre Blend (7493-16)	16.000
ADM Clean Label Improver (4283-12)	0.160
White shortening	0.160
Salt	0.240
Yeast (block)	0.400
Water (approx)	11.360

1. Mix all ingredients to a smooth, well developed dough
2. Scale as required
3. Mould round
4. Int proof (approx. 5-10 mins)
5. Mould in to final shape
6. Place on baking tray for bloomers or cobs and into tins for tin bread
7. Final proof
8. Cut and score the dough accordingly
9. Bake

MIXER INFORMATION

	Slow	Medium to fast
Spiral	2-3 minutes	6-8 minutes
Upright mixer	2-3 minutes	8-10 minutes

TEMPERATURE AND TIMES

Dough temperature 28°C

Proving temperature	37°C
Humidity	80%
Baking temperature	230°C (446°F)
Proving time	50-60 minutes
Baking time	25-35 minutes*

* According to unit size and can be baked with or without steam

**Make high fibre
bread and rolls
following this
recipe**

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