



SOFT WHITE BREAD MIX

- Convenient and easy to use
- Consistent product quality
- Soft white crumb

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)		%
Mauri Soft White Bread Mix	5.000kg	12.500kg	100%
Mauri Instant Dried Yeast OR	0.060kg	0.150kg	1.2%
Mauri Compressed Yeast	0.180kg	0.450kg	3.6%
Water (variable)	2.900L	7.250L	58%
Total Dough Weight	8.140kg	20.350kg	
Yield	variable	variable	

METHOD

1. 2 minutes 1st speed, 7-9 minutes 2nd speed or until optimum dough development to achieve a finished dough temperature of 26-28°C.
2. The weight of each dough piece will vary according to the product variation.
3. 10 minutes.
4. By hand or as per manufacturers recommended settings through machine.
5. 40-60 minutes.
6. 85% relative humidity, 38°C.
7. Bake time will vary depending on the scale/product weight (approx. 20-35 minutes).
8. 210-230°C.
9. Recommended.