

BREAD MIXES

SOFT WHITE BREAD MIX

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

BASIC RECIPE

| 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

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.



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This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.