

## BREAD MIXES

# WHOLEMEAL BREAD MIX

- Wholesome flavour and texture
- Convenient and easy to use
- Consistent product quality

## BASIC RECIPE

INGREDIENTS	WEIGHT (KG OR L)		%
Mauri Wholemeal 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, 9-11 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**

No.