



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Tin Bread

WHITE TIN BREAD

INGREDIENTS

Group 1

Ingredient	KG
White flour	16.000
Yeast	0.500
Salt	0.240
Clean Label Super Improver	0.080
Organic palm shortening	0.320
Water	9.500
Total Weight: 26.640	

METHOD

White Bread

1. Place all of the ingredients into a spiral mixing bowl.
2. Mix on slow speed for 2 minutes.
3. Mix on fast speed for 6 minutes.
4. Scale at 900g.
5. Prove for approximately 50 minutes at 38°C (100°F).
6. Bake at 230°C (446°F) for 30-35 minutes.