



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Tin Bread, Wholemeal

# WHOLEMEAL BREAD

## INGREDIENTS

### Group 1

Ingredient	KG
Wholemeal Flour	32.000
Voltem	0.625
Salt	0.480
Masterfat	0.230
Yeast	1.000
Water	18.700
<b>Total Weight: 53.035</b>	

## METHOD

### Wholemeal Bread

1. Place all of the ingredients into a spiral mixing bowl.
2. Mix on slow speed for 3 minutes.
3. Mix on fast speed for 6 minutes.
4. Bulk ferment in an oiled container for 60 minutes.
5. Tip dough out and scale at desired weight.
6. Dry prove for approximately 30 minutes.
7. Bake at 230°C (450°F) for 25-30 minutes.