

# STANDARD LOAF BREAD

## OVERVIEW

99-024

## INGREDIENTS

### Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
Water (1)	0.520	52.00
Sugar	0.160	16.00
Salt	0.015	1.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	0.80
BAKELS SHORTENING	0.040	4.00
DOBRIM NOBRO	0.004	0.40
DOBRIM HIGH SPEED	0.004	0.40
BAKELS MONOFRESH	0.005	0.50
BAKELS CSP 60	0.004	0.40
Total Weight:		1.760

Yield: 4 pcs

## METHOD

How to do it:

1. Dry mix flour, sugar, salt, Dobrim Nobro, Bakels Instant Yeast, Monofesh and CSP 60 for 30 seconds. Add water and mix at slow speed for 2 minutes.
2. Add Bakels Shortening and mix for about 5 minutes or until dough is well-developed.
3. Measure dough temperature.
4. Divide and scale into 400-g pieces, round, cover and rest for 10 minutes.
5. Mold and place dough in well-greased loaf pans.
6. Proof (use template to check if adequately proofed prior to baking).
7. Bake at 180°C for 30 minutes. Remove immediately from the pan and let cool completely before packing.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Semi-sweet