



Make Up Instructions

17179 HP SUPERBAKE IMPROVER – WHITE BREAD RECIPE

Ingredients	Recipe 1	Recipe 2
Bakers Flour	5.000 kg	12.500 kg
Salt 2%	0.100 kg	0.250 kg
17179 HP Superbake Improver (1.0% usage)	0.050 kg	0.125 kg
Canola Oil 1%	0.050 kg	0.125 kg
Yeast 3.5% (compressed)	0.175 kg	0.438 kg
Water 58% (variable)	2.900 L	7.250 L

Method

1. Place all of stage 1 (dry Ingredients first) into the spiral mixer. Then add the compressed yeast and water to the dry ingredients.
2. Mix on slow speed for 2 minutes.
3. Mix on high speed for 8-12minutes or until the dough is well developed.
4. Achieve a finished dough temperature of 28–30C.
5. Rest for 5–10 minutes.
6. Scale as desired.
7. Rest for a further 10–20 minutes.
8. Mould into desired shape.
9. Prove to desired height (proofer setting–38C at 75-80% RH).
10. Bake at 220C for 30-35 minutes using steam in the initial stages of baking.

Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.