



## Make Up Instructions

### 19198 HB SUPERIOR IMPROVER WHITE BREAD & ROLL (Recipe with Vitacel Fibre)

Ingredients	Recipe	Recipe 2
Bakers Flour	5.000 kg	12.500 kg
Vitacel Fibre (4%)	0.200 kg	0.500 kg
Salt 2%	0.100 kg	0.250 kg
19198 HB Superior Improver		
0.8% Usage	0.040 kg	0.100 kg
Qualbake 1%	0.050 kg	0.125 kg
Yeast 3.5% (compressed)	0.175 kg	0.438 kg
Water 60% (variable)	3.000 L	7.500 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 8-12 minutes or until the dough is well developed.
4. Achieve a finished dough temperature of 28–30°C
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–38°C at 75-80% RH)
10. Bake at 210-230°C 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.*