

Speciality Bread using PIA DO MIX



Wheat flour	5.000 kg
PIA DO MIX	5.000 kg
Vegetable oil	0.400 kg
Yeast	0.300 kg
Water, approx.	5.000 kg
Total weight	15.700 kg

Mixing time:	2 + 6 minutes, spiral mixer
Dough temperature:	26 – 27° C
Bulk fermentation time:	10 – 15 minutes
Scaling weight:	0.350 – 0.460 kg
Intermediate proof:	none
Processing:	round/oblong
Final proof:	30 – 35 minutes
Baking temperature:	220 – 230° C
Baking time:	approx. 25 minutes, depending on the scaling weight