



Gluten-free Seed Bread using SINGLUPAN

SINGLUPAN	10.000 kg
Pumpkin seeds	0.500 kg
Sunflower seeds	0.500 kg
Sesame, roasted	0.500 kg
Brown sugar	0.350 kg
Vegetable oil	0.400 kg
Salt	0.200 kg
Yeast	0.350 kg
<u>Water, approx.</u>	<u>8.000 kg</u>
Total weight	20.800 kg

Mixing time:	7 minutes, medium speed
Dough temperature:	27 – 30° C
Bulk fermentation time:	none
Scaling weight:	1.000 kg in toast bread tins
Intermediate proof:	none
Processing:	tin bread
Final proof:	60 – 90 minutes
Baking temperature:	240° C, dropping to 200° C, giving steam
Baking time:	approx. 50 minutes