

SINGLUPLUS

Gluten
FREE



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Mix for the production of gluten-free bread

for
oven bottom
and
tin bread

Recipe:

SINGLUPLUS	10.000 kg
Vegetable oil	0.400 kg
Yeast	0.400 kg
Water, approx.	8.800 kg
Total weight	19.600 kg

Mixing time:	2 + 6 minutes
Dough temperature:	26° C
Bulk fermentation time:	none
Scaling weight:	0.500 kg
Intermediate proof:	none
Processing:	tin bread or oven bottom bread
Final proof:	40 - 45 minutes
Baking temperature:	240° C, dropping, giving steam
Baking time:	40 - 45 minutes

100 g bread contain on average:

Energy	1,444 kJ (341 kcal)
Fat	0.9 g
of which saturates	0.3 g
Carbohydrate	70.2 g
of which sugars	5.5 g
Fibre	7.4 g
Protein	9.0 g
Salt	2.2 g

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