



Gluten
FREE

RECIPE SERVICE



Gluten-free Wraps using SINGLUPLUS



SINGLUPLUS	10.000 kg
Vegetable oil	0.400 kg
Baking powder	0.200 kg
Yeast	0.400 kg
Water (18 – 20° C), approx.	8.500 kg
Total weight	19.500 kg

Mixing time:	4 + 6 minutes
Dough temperature:	24 – 25° C
Bulk fermentation time:	none
Scaling weight:	approx. 0.100 kg for 24 cm Ø
Intermediate proof:	none
Processing:	wrap
Final proof:	approx. 30 minutes
Baking temperature:	260° C
Baking time:	approx. 2 minutes