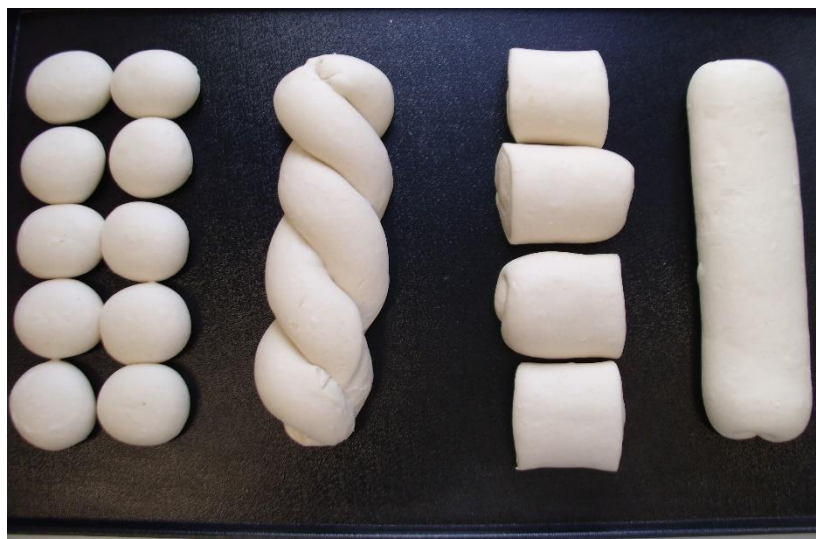


Toast Bread using VOLTEX



Wheat flour	10.000 kg
VOLTEX	0.100 kg
Sugar	0.300 kg
Vegetable oil	0.300 kg
Salt	0.200 kg
Yeast	0.300 kg
Water	5.800 kg
Total weight	17.000 kg

- Mixing time: 3 + 7 minutes, spiral mixer
- Dough temperature: 25 – 26° C
- Bulk fermentation time: none
- Scaling weight: 0.550 kg
- Intermediate proof: approx. 5 minutes
- Processing: 10-piece method, twist-method, 4-piece method, 1-piece method
- Final proof: 45 – 50 minutes
- Baking temperature: 240° C
- Baking time: approx. 28 minutes