



CATEGORY

Bakery, Industry



**FINISHED
PRODUCT**

Baguette, Chilled dough, Soft rolls
, Sourdough bread

FERMDOR® ACTIVE DURUM – WHITE BREAD

INGREDIENTS

Group Dough

Ingredient	KG	%
Strong wheat flour	1.500	100.00
Water	1.000	64.00
<u>Bakels Fermdor Active Durum</u>	0.060	4.00
Salt	0.030	2.00
Total Weight:	2.590	

METHOD

- 1: Weigh all the ingredients in a dough mixer.
- 2: Run the dough 4 min slowly and about 5-6 min fast.
- 3: Let the dough rest in a plastic tray for 30 min with a lid on, or refrigerate for the next day.
- 4: Weigh the dough in to desirable pieces, fold the dough to nice breads.
- 5: Prove the bread in a prover for about 60 min.
- 6: Bake at high input temperature approx. (240°C) with good steam. Lower to 210°C and finish baking.
- 7: Open the damper after half the baking, total baking time about 18-24 min depending on the size of the loaves.