



Bread & Rolls - Wholemeal & Wheatmeal - Wholemeal Breads and Rolls

Recipe No:
R120 - R120e

WHOLEMEAL BREAD

USING FINO BREAD AND ROLL CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	1.000	100%
	Wholemeal	4.000	400%
	FINO BREAD AND ROLL CONCENTRATE	0.500	50%
	BAKELS INSTANT ACTIVE YEAST	0.080	8%
	Optional: MASTERFAT	0.150	15%
	Water (variable)	3.200	320%

Total Weight	8.930
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Method: 1. No time dough.
2. Place all ingredients in machine bowl and develop thoroughly.
3. Dough temperature 30-31°C (86-88°F).
4. Allow dough to recover 5 minutes.
5. Scale and mould as desired.
6. Proof then bake at 250°C (480°F).

Notes: If using compressed yeast, use 250g in above recipe.

When using Fino Meal Base substitute Wholemeal flour with 1.4 kg of Fino Meal Base and increase the White Flour to 3.6 kg.

For extra fresh keeping add 1% MONOFRESH

For a darker crumb colour add APITO CARAMEL COLOUR (4990) as desired.

Using bakers percentages - Percentages on white flour weight

Yield: 12.5 loaves scaled at 700 g or 9.5 dozen Rolls scaled at 75 g.