



Bread and Yeast Compounds - Emulsifiers and Improver  
Compounds

**Recipe No:**  
**R110 - R110c**

**GRAIN BREAD & ROLLS**

USING BAKELS LIQUID IMPROVER

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Flour	4.000
	FINO GRAIN BASE	1.000
	Salt	0.100
	BAKELS LIQUID IMPROVER	0.150
	BAKELS INSTANT ACTIVE YEAST	0.065
	Water (variable)	2.800
<b>Total Weight</b>		<b>8.115</b>

- 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. Prove then bake at 230°C (450°F).