

CODE: i12840



## WEICH BROT CONC.

SB Weich Brot Concentrate is an enzyme-based bread improver specifically designed for preparation of soft white loaf bread. It imparts superior characteristics to the baked bread-like better volume and softness with improved fresh keeping qualities as compared to traditional bread improvers. It also imparts superior whiteness to the bread naturally without use of any chemicals or harmful ingredients.

It has been formulated for a low dosage of 2% (1kg in 50kg flour) and convenient for industrial as well as commercial baking. It provides superior dough handling and fine crumb structure to the bread regardless of the flour quality and it can be conveniently used without change in any recipe at the baker's end. This improver is most suitable for preparation of white loaf bread.



## BAKER RECIPE

WEICH BROT CONC.	1000 gm
Wheat Flour	50000 gm
Water (Approx.)	30000 gm
Sugar	1500 gm
Salt	1000 gm
Shortenings Oil	1500 gm
Fresh Yeast / Dry Yeast	1000 gm

## **INGREDIENTS**

Vital Wheat Gluten, Soya Flour, Emulsifiers, Calcium Acetate, Ascorbic Acid, Blends of Various Finctional Enzymes and Bread Improvers.

## BAKING METHOD

Place all the ingredients in a mixing bowl. Use a spiral mixer, mix on a slow speed for 4 minutes and then mix on a fast speed for 5 minutes. Dough temperature should be kept between 24°C to 26°C. Bulk ferment for 30 minutes. Scale the dough weight for 500 gm & shape as desired Intermediate proofing not required. Final proof for 40 minutes at 32°C under 75% relative humidity. Bake at 230°C under falling temp. of 200°C for approximately 45 minutes for 500 gm piece. Bake with lots of steam.







