

Bread using FORMAT V 2000

Wheat flour	10.000 kg
FORMAT V 2000	0.150 kg
Salt	0.200 kg
Instant yeast	0.100 kg
Water, approx.	5.800 l
<hr/> Total weight	<hr/> 16.250 kg

Mixing time:	3 + 6 minutes
Dough temperature:	25 – 26° C
Bulk fermentation time:	20 minutes
Scaling weight:	0.500 kg
Intermediate proof:	10 minutes
Processing:	as desired
Final proof:	50 – 60 minutes
Baking temperature:	230° C, dropping to 210° C
Baking time:	40 – 45 minutes

