

# Free mat





## Rolls using *Freemat*

Wheat flour	10.000 kg
FREEMAT	0.150 kg
Salt	0.200 kg
Instant yeast	0.150 kg
Water, approx.	5.700 l

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Total weight 16.200 kg

Mixing time:	2 + 6 minutes
Dough temperature:	26 - 27° C
Bulk fermentation time:	none
Scaling weight:	1.800 kg/30 pieces
Intermediate proof:	15 minutes
Processing:	rolls
Final proof:	approx. 50 minutes
Baking temperature:	230° C, dropping to 210° C
Baking time:	18 - 20 minutes

## Oven Bottom Bread using *Freemat*

Wheat flour	10.000 kg
FREEMAT	0.150 kg
Fat	0.500 kg
Salt	0.200 kg
Instant yeast	0.150 kg
Water	6.000 l

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Total weight 17.000 kg

Mixing time:	3 + 6 minutes
Dough temperature:	26° C
Bulk fermentation time:	20 minutes
Scaling weight:	0.480 kg
Intermediate proof:	none
Processing:	long-shaped
Final proof:	approx. 60 minutes
Baking temperature:	230° C, dropping to 200° C
Baking time:	approx. 35 minutes

