

Bloomers using VOLTEX

Wheat flour	10.000 kg
VOLTEX	0.100 kg
Salt	0.180 kg
Yeast	0.300 kg
Water	5.800 kg
<hr/> Total weight	<hr/> 16.380 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, giving steam
Baking time: approx. 35 minutes
Instructions for use: After bulk fermentation time, scale the dough and mould as desired. After final proof, bake, giving steam.



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