



Gluten-free Bread using SINGLUPAN



SINGLUPAN	10.000 kg
Vegetable oil	0.800 kg
Salt	0.200 kg
Yeast	0.250 kg
Water, approx.	8.000 kg
Total weight	19.250 kg

Mixing time:	7 minutes, medium speed
Dough temperature:	27 – 30° C
Bulk fermentation time:	10 minutes
Scaling weight:	1.000 kg in toast bread tins
Intermediate proof:	none
Processing:	tin bread
Final proof:	approx. 2 hours
Baking temperature:	240° C, dropping to 200° C, giving steam
Baking time:	approx. 50 minutes