

# Gluten-free Bread using SINGLUPLUS

RECIPE SERVICE

SINGLUPLUS	10.000 kg
Vegetable oil	0.400 kg
Yeast	0.400 kg
Water (18° C – 20° C), approx.	8.800 kg
<hr/> Total weight	<hr/> 19.600 kg

Mixing time:	2 + 6 minutes
Dough temperature:	26° C
Bulk fermentation time:	none
Scaling weight:	0.500 kg
Intermediate proof:	none
Processing:	tin bread or oven bottom bread
Final proof:	40 – 45 minutes
Baking temperature:	240° C, dropping, giving steam
Baking time:	40 – 45 minutes



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