

# Gluten-free Vitality Bread

using SINGLUPLUS VITAL

SINGLUPLUS VITAL	10.000 kg
Vegetable oil	0.400 kg
Salt	0.180 kg
Yeast	0.300 kg
<u>Water, approx.</u>	<u>8.200 kg</u>
Total weight	19.080 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/oven bottom bread
Final proof:	40 – 45 minutes
Baking temperature:	240° C, dropping, giving steam
Baking time:	40 – 45 minutes
Topping:	sunflower seeds, sesame seeds, linseed, pumpkin seeds and maize semolina (in equal parts)



RECIPE SERVICE



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