

WHITE SANDWICH BREAD

PRODUCT

Ekömul XTND 90 B

Dosage: 0.3%

Ekölite SL 68 S

Dosage: 0.3%

FORMULATION

INGREDIENTS	PERCENTAGE (%)
Bread Flour	100.0
Castor Sugar	4.0
Salt	1.8
Instant active dry yeast	1.5
Shortening	1.0
Ekömul XTND 90 B	0.30
Ekölite SL 68 S	0.30
Ascorbic acid	0.0050
Fungal amylase	0.0005
Fungal Xylanase	0.0020
Cold water	62.0
Calcium Propionate	0.40

*w/w%: percentage of weight over flour weight

PROCEDURE

1. Blend all dry ingredients at low speed (1) for 2 minutes.
2. Put in water, then start mixing at low speed (1) for 1 minute.
3. Stop, add in shortening & continue mixing for 2 minutes and then high speed (2) for 7 minutes.
4. Check gluten development of dough using the "window pane method".
5. Remove dough from mixing bowl. Targeted dough temperature $28^{\circ}\text{C} \pm 0.5^{\circ}\text{C}$
6. Divide and scale the dough to 450g each, round up to smoothen the surface.
7. Rest dough at room temperature for 5 minutes. Then, mould the dough using dough moulder.
8. Proof the dough in proofer (38°C , 85% RH).
 - Closed top: Proof to height (84%)
 - Open top: Proof to time (1.5 hour)
9. Bake the breads in pre-heated oven at
 - Open top: 210°C (T) & 230°C (B) for 35 minutes.
 - Closed top: 210°C (T) & 210°C (B) for 40 minutes.
10. Remove bread from bread tin and leave to cool on cooling rack.

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PRODUCT APPLICATION GUIDE



FUNCTIONAL BENEFIT

- Improve dough tolerance and handling properties
- Improve oven spring, volume, crumb softness, and crumb structure