

GRANIX SOFT'N'EASY BREAD

INGREDIENTS

2,5 kg	GRANIX SOFT'N'EASY BREAD	7,5 kg	WHEAT FLOUR TYPE 500
1 kg	OIL	0,35 kg	YEAST
ok. 4,5 kg	WATER		



A METHOD OF PREPARING

1

PARAMETERS

Parameters Kneading time: 3+7

Cake temperature: 22 - 25°C

Weight of the cake: according to the plant

Aging of the cake: 5 - 10 min

Final fermentation: 55 - 60 min

Baking temperature: 240 - 230°C rotary oven
without steaming



Baking time: according to weight

3

Form into the desired shape, ferment in a strongly moist fermentation chamber (35°C, 75% humidity) so that the surface is moist before baking.

2

From all the ingredients above prepare a cake.

4

Bake without steaming. If the humidity of the chamber is low, steam the baking chamber before adding the bread.

Bon appétit!

Smacznego



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