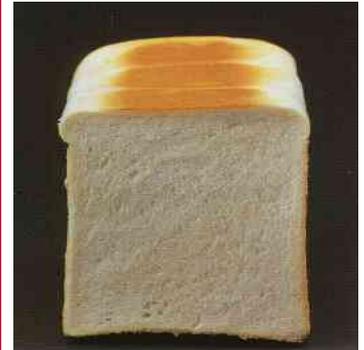




Toast Bread

Samupan is a bread improver concentrate and dough conditioner in powder form.
It is recommended for a wide range of sliced white breads and buns.



Ingredients	%	Batch Weight
Wheat Flour	100	10.000 kg
Samupan 500 C	0,5	0,050 kg
Dried Yeast	1,5	0,150 kg
Meisterback Margarine	3	0,300 kg
Water (variable)	60	6,000 kg
Sugar	2	0,200 kg
Salt	1,8	0,180 kg

Preparation Instructions

- Place all ingredients into a mixer and mix on slow speed for 2 minutes and then 6 + minutes on fast
- Make sure that the dough is well mix. Best in a Spiral or high Speed Mixer. The dough has to be slightly over mix. (The dough looks shiny and is easy stretchable)
- Dough temperature 26 – 28 °C
- Once the dough is fully developed, take the dough out of the Mixer and scale it direct **(No Rest time)**
- Mould the dough pieces round and then straight long and put them in to the Toast bread Mould
- Proof at for 40 – 50 minutes
- Remove from the Proofer

Baking Instructions

- Place into a preheated oven set at 230 °C with steam
- Bake for a total of 30 – 40 minutes reducing the heat to 200 °C after 10 minutes of baking depending on the weight of the toast