



Premium Goldmais-Kruste

Premium Goldmais-Kruste is one of a kind baking mix, suitable for crusty loafs, sliced sandwich-bread and bread rolls. Its exquisite golden juicy texture gives off a mouthwatering aroma from its well balanced choice of spices. This with it's golden crust will appeal to everyone's taste. Stable and dry dough properties ensure machinability.



Recipe suggestion:

Goldmais-bread

Basic recipe

Wheat flour	5,000 kg	_____
Premium Goldmais-Kruste	5,000 kg	_____
Yeast	0,300 kg	_____
Water	approx. 5,200 l	_____

Dough weight 15,500 kg

Kneading time:

Approx. 3 min. slow and 6 min. fast speed.

Temperature:

The ideal dough temperature is between 25 - 26 °C.

Dough resting:

Approx. 20 min.

Preparation:

Scale dough pieces of 0,450 kg each. After moulding allow to rest for several minutes and then form into long shaped loaves, brush surface with water and roll either in **Premium Décor-Maisgrits** or **Premium Goldmais-Kruste**.

Proofing time:

Approx. 45 min. at 34 °C and 75 % humidity.

Baking process:

Take the proven loaves out of the proofing chamber and allow a short stabilization period. Score in as desired, then place the prepared trays in the oven. Set at approx. 210 °C with a medium steam setting. After 5 min. reduce temperature to approx. 180 °C. Approx. 10 min. before the end of the baking time, open the damper and allow the bread to bake to a golden yellow colour.

Baking time:

Total baking time approx. 25 – 30 min.