



Premium E-Free-Bake



Premium E-Free-Bake is a modern multipurpose bread and roll improver. It is absolutely emulsifier free, as it's based on pure malt flour and a blend of modern enzyme technology. Premium E-Free-Bake can be used for the direct, retarded or the interrupted fermentation process. It gives full flavour and long-lasting crispiness. The positive advertising claim of: "emulsifier-free baking" can be made.



## Recipe suggestion:

### White bread

### Basic recipe

|                             |                 |       |
|-----------------------------|-----------------|-------|
| Wheat flour                 | 10,000 kg       | _____ |
| Premium-E-Free-Bake         | 0,200 kg        | _____ |
| Yeast                       | 0,300 kg        | _____ |
| Premium-Weizensauer-Spezial | 0,300 kg        | _____ |
| Margarine                   | 0,200 kg        | _____ |
| Sea salt                    | 0,200 kg        | _____ |
| Water                       | approx. 5,900 l | _____ |
| -----                       |                 |       |
| Dough weight                | 17,100 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. 15 min.

## Preparation:

Divide dough into pieces of approx. 0,550 kg each. After moulding allow to rest for several minutes and form to elongated loaves. Place with closure downwards on setters and proof in the proofing chamber.

## Proofing time:

Approx. 40 - 45 min. at 34 °C and 75 % humidity.

## Baking process:

When  $\frac{3}{4}$  of proofing time has elapsed, take the bread out of the proofing chamber and allow a short stabilization period. Score as desired and place into the deck oven. Set at approx. 220 °C with a medium steam setting. After 5 min. reduce the temperature to approx. 180 °C. Approx. 10 min. before full baking time, open the damper and allow to bake to a crispy golden brown.

## Baking time:

Total baking time approx. 28 – 35 min.