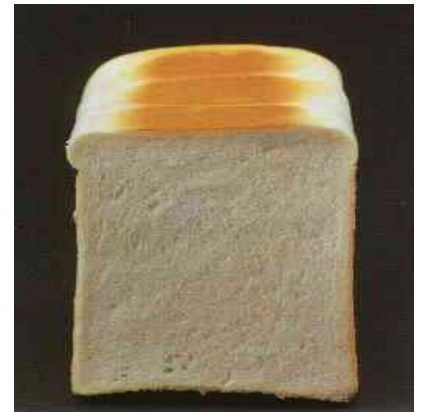


Toast Bread with VX Star

VX Star is a general bread improver 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
VX Star	0,5	0,050 kg
Dried Yeast	1,5	0,150 kg
Meisterback Margarine	4	0,400 kg
Water (variable)	60	6,000 kg
Sugar	4	0,400 kg
Salt	1,8	0,180 kg



Preparation Instructions

1. Place all ingredients into a mixer and mix on slow speed for 2 minutes and then 7 + minutes on fast
2. 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)
3. Dough temperature 25 – 26 °C
4. Once the dough is fully developed, take the dough out of the Mixer and scale it direct. **(No Rest time)**
5. Mould the dough pieces round and then straight long and divide in 4 pieces
6. Then put them in to the Toast bread Mould
7. Proof at for 40 – 50 minutes
8. Remove from the Prover

Baking Instructions

9. Place into a preheated oven set at 230 °C with steam
10. Bake for a total of 30 – 35 minutes reducing the heat to 200 °C after 10 minutes of baking depending on the weight of the toast

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CSM International
Theodor-Heuss-Allee 8
28215 Bremen
Germany

tel: +49 421 3502 200
fax: +49 421 3502 232
email: Info.international@csmbaking.com