



Gluten-free white bread*

[100 % Mix for gluten-free white bread]

This gluten free mix based on high quality products, has been developed to make a gluten-free tin white bread very similar to a traditional white bread.

GLUTEN FREE WHITE BREAD	
Recipe	
GF white bread mix ABM	1 000 g
AB Mauri** fresh yeast	30 g
Water	810 g
Vegetable oil (rapeseed)	100 g
Implementation	Spiral mixer
Mixing	Mix yeast** in water and mix in the GF mix 1 min in 1 st gear
Mixing 3 rd gear	1 min 30 sec
Mixing	Add vegetable oil at low speed Mix 3 min 30 sec in 1 st gear. Check whether all oil has been absorbed
Dough temperature after mixing	27 °C
Scaling	500g
Proofing	Approx. 65 min at 32 °C with 85% humidity
Baking	Approx. 50 min in an oven at 200-210 °C

** To ensure a homogeneous dough, it is necessary to dissolve the yeast in water before adding it to the mixer.

To ensure a better preservation of the bread over 3 days, we recommend adding 2 g of sodium acetate for 1 kg of mix.

*In accordance with the European legislation n°CE828/2018 which limits the amount of gluten of a finished product to less than 20 ppm. The designation «gluten-free product» is the responsibility of the end product manufacturer.

Bag
15 kg

Ingredients: Rice flour, starch (tapioca, potato, corn), psyllium fibre, dextrose, **egg protein** (dried), salt, stabiliser: E464, flavouring (**butter**), thickener: E415, enzymes

Storage: in a closed bag, in a dry and cool place for 9 months after production date
non MGO organism

Allergen : egg, milk

Product code: 308184

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