

AB | MAURI
Philippines, Inc.



LOAF BREAD				
INGREDIENT	BAKER'S %	WEIGHT (grams)	INGREDIENT COST/KG	COST
Bread Flour	100.00	1,000.00	42.00	42.00
Mauripan Instant Dry Yeast	1.00	10.00	313.50	3.14
Mauri Voltex Gold Improver	0.40	4.00	393.00	1.57
Salt	1.50	15.00	20.00	0.30
Sugar	16.00	160.00	80.00	12.80
Water	54.00	540.00	1.00	0.54
Mirasoft Bakers Fat	4.00	40.00	232.38	9.30
TOTAL		1,769.00		69.64
Weight per piece:	450.00			
Yield:	3.93		cost per piece:	17.72

Procedure:

1. Place flour, Mauripan yeast, and Mauri Voltex Gold improver in the mixer bowl, mix for 1 minute.
2. Dissolve salt and sugar in water, add into the mixer, and mix at low speed for 3 minutes.
3. Add Mirasoft Baker's Fat, mix at high speed for 6 minutes or until fully developed.
4. Take out from the mixer and round into a ball.
5. Place on a greased surface, cover and rest for 10 minutes.
6. Scale into desired dough weight. Continue resting for another 10 minutes.
7. Proof until the desired height is achieved.
8. Bake at 180 C for 30 minutes or until done.
9. Allow to cool and pack.