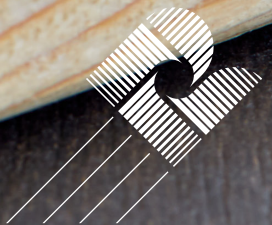


GLUTEN FREE BREAD WHITE



Recipe

Rietmann Gluten-free - Bread White	10.000 kg
Water	9.000 kg
Total	19.000 kg

Processing

Mixing Time	4 - 5 min. 1 st speed (slow), until batter is smooth, with paddle.
Dough Temperature	ca. 25 °C / approx. 77 °F
Scaling Weight	900 g/pc.
Processing	Fill the batter into baking pans and smooth the surface.
Final Proofing	approx. 30 min.
Baking	210 °C / 410 °F without steam
Baking Time	approx. 55 min.

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