



PUMPKIN BREAD

Recipe

Rietmann Pumpkin Bread	7.000 kg
Wheat flour	10.000 kg
Yeast	0.300 kg
Water	approx. 11.400 kg
Total	28.700 kg

Processing

Kneading	4 min. 1st speed (slow) 8 - 10 min. 2nd speed (fast)
Dough temperature	26 - 28 °C / 79 - 82 °F
Floor time	20 - 30 min.
Scaling weight	570 g
Final Proofing	40 - 50 min.
Baking	220 °C falling to 190 °C / 430 °F falling to 375 °F
Baking time	40 min.

This product is particularly suitable for long-term dough process.

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