



BUN BREAD MIX

- Smooth fine crumb
- Convenient and easy to use
- Consistent product quality

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)		%
Mauri Bun Bread Mix	5.000kg	12.500kg	100%
Mauri Instant Dried Yeast OR	0.075kg	0.187kg	1.5%
Mauri Compressed Yeast	0.225kg	0.563kg	4.5%
Water (variable)	2.500L	6.250L	50%
Total Dough Weight	7.800kg	19.500kg	
Yield	Variable	Variable	

METHOD

1. 2 minutes 1st speed, 7-9 minutes 2nd speed or until optimum dough development to achieve a finished dough temperature of 26-28°C.
2. The weight of each dough piece will vary according to the product variation.
3. 10 minutes.
4. By hand or as per manufacturers recommended settings through machine.
5. 40-60 minutes.
6. 85% relative humidity, 38°C.
7. Bake time will vary depending on the scale/product weight (approx. 15-25 minutes).
8. 180-190°C
9. No.