WHITE SANDWICH BREAD

MANILDRA GROUP USA

Like PB&J, GemPro Max and sandwich bread just go together.

INGREDIENTS

- 100% Bread Flour
- 74% Water
- 5% Granulated Sugar
- 4% **Gem of the West Vital Wheat Gluten**
- 3% Vegetable Oil
- 3% Yeast
- 2% Salt
- **1% GemPro Max Wheat Protein**
- 0.25% Calcium Propionate
- 0.2% Sorbic Acid

PREP TIME

- Prep | 20 m
- Process | 1.5 - 2 hr
- Bake | 25 m
- Duration | 2 - 3 days

PROCEDURE

01 Add all ingredients to McDuffy bowl and mix 2 min on low speed; increase to medium speed and mix until development, approx. 6-8 min

02 Remove dough from mixer, lightly round and rest on bench top for 10 min, covered. Divide into 490g pieces for 8" loaf and 790g pieces for 12" loaf, bench round to degas, and rest for an additional 10 min.

03 Mould dough pieces and place in 8" or 12" loaf pan. Proof at 105°F and 85% humidity for 60 min, or to desired proof height.

04 Bake at 420°F for 17 min for 8" loaf or 22-24 min for 12" loaf; depan immediately and cool.