FBPRBK302 Produce basic bread products

Sessions and recipes/formulas

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Session 1: Basic bread

Session Outcome

Welcome, overview and orientation to the TAFE learning expectations for this campus.

Develop an introductory understanding of the bread production process: calculating doughs, mixing processes, functions of mixing, ingredients used, instant dough method, resting and recovery, proofing and baking processes for bread.

Introduction - Today’s production

* Products and method of production
* Calculate recipe requirements.
* Ingredients required.
* Mixing requirements and development by hand.
* Method of processing for the instant dough method

Demonstration and practical activities

* Production/workflow.
* Bakery equipment used to produce bread.
* Instant bread making process.
* Food Standards Code.
* Demonstration: Gluten ball practical activity – how gluten behaves in dough.
* Demonstration: Hand dough and the variances/ inconsistencies in final product.
* Demonstration: Dough characteristics.

Session review

* Evaluate products and identify faults.
* Homework (teacher to assign).

#### Practical activity

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **PRODUCTION REQUIREMENTS - all KG’s are scale weights** | | | | | | |
| **Dough No** | **Type of Dough** | **Shape Required** | **Amounts** | **KG** | **Totals** | |
| 1 | Bakers Flour Hand Dough  Using 1.000kg of flour | Small high top loaves | 4 | 0.410 |  | 1.640kg |
| 2 | Bakers Flour | 4-piece condensed square | 3 | 0.800 |  | 2.400kg |
| 3 | Bakers flour | Viennas | 3 | 0.500 | 1.500kg | 2.500kg |
| Cobbs | 2 | 0.500 | 1.000kg |  |
| 4 | Gluten wash activity | See instructions below in this document | | | | |

#### Recipe

Most bakers will have a favourite formula for a particular type of bread that they prefer to use. Below is a list of basic recipes that relate to today’s production.

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  | Dough 1 | | Dough 2 | | Dough 3 | | Gluten wash | |
| Ingredients | % | Weights | % | Weights | % | Weights | % | Weights |
| Flour – bakers | 100 | 1.000kg | 100 | 1.500kg | 100 | 1.600kg | 100 | 0.300kg |
| Water + or – | 56 | 0.560kg | 56 | 0.840kg | 56 | 0.896kg | 57 | 0.170kg |
| Yeast | 3 | 0.030kg | 3 | 0.045kg | 2 | 0.032kg |  |  |
| Salt | 2 | 0.020kg | 2 | 0.030kg | 2 | 0.032kg | 2 | 0.006kg |
| Sugar | 1 | 0.010kg | 2 | 0.030kg | - |  |  |  |
| Fat | 1 | 0.010kg | 2 | 0.030kg | 1 | 0.016kg |  |  |
| Bread Improver | 1 | 0.010kg | 1 | 0.015kg | 1 | 0.016kg |  |  |
| **Totals** | **164** | **1.640kg** | **166** | **2.490kg** | **164** | **2.592kg** | **159** | **0.476kg** |
| **FDT** | **27°c** |  | **27°c** |  | **27°c** |  | **27°c** |  |

Session 2: Faults for incorrect ingredient quantities, Pre-mix and retarded dough



Session Outcome

* Produce high top loaves with a variety of incorrect ingredient quantity faults. Evaluate these faults compared to loaves made from a control dough.
* Pre-mix dough.
* Retarding dough.

Introduction - Today’s production

* Review Session 1.
* Products and methods of production – instant dough method.
* Dough development means and importance to bread production.
* Flour & water percentage also affects dough development.
* Effect of incorrect ingredient quantities.
* Use and advantages of pre-mix products.
* Method for retarding dough

Demonstration and practical activities

* Method of production/workflow.
* Practical activity: Mixing dough with faults for ingredient percentages.
* Premix bread.
* Faults in production process after mixing.
* Making of bread dough.
* Demonstration: Window test, recovery, intermediate proof, final shaping, proving and baking mediums.
* Oven control and components of the oven. How does heat work?
* Pre and post proof scoring and dusting.

Session - Review

* Evaluate products and identify faults.
* Results of dough (gluten development).
* Homework (teacher to assign).

Discussion activity – how does heat work?

Heat travel in three forms – Radiation, conduction and convection.

**Radiation**; is heat that travels through the air, an example is the heat you feel when standing in front of the oven.

**Conduction**; heat travels by direct contact from the source of the heat to a cooler area we describe this as “conduction. Example; a cold baking tray is loaded on to the oven sole, the direct contact between the tray and oven sole results in heat transfer by conduction.

**Convection**; this heat travels through liquids and gasses, example; boiling water. When boiling water, hot water rises to the top and the cooler water moves to the bottom to replace it, the hot water heats the cooler water.

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **PRODUCTION REQUIREMENTS - all KG’s are scale weights** | | | | | | |
| **Dough No** | **Type of Dough** | **Shape Required** | **Amounts** | **KG** | **Totals** | |
| 1 | Fault doughs | 1 piece high top | 3 | 0.650 | 1.950kg | 1.950kg |
| 2 | White – Premix  pre prove scoring, post prove dusting & scoring | 4-piece condensed square | 3 | 0.800 | 2.400kg | 3.400kg |
| Cobbs | 2 | 0.500 | 1.000kg |  |
| 3 | Retarded | Round rolls - seeded | 16 | 0.080 | 1.280kg | 2.400kg |
| Long rolls | 14 | 0.080 | 1.120kg |  |
| 4 | Damper plain | Damper | 4 | 0.350 | 1.400kg | 1.400kg |

Dough 1 - faults

Teacher to allocate each student one each of the following faults;

1. 0.2 salt
2. 4% salt
3. no improver
4. 2% improver
5. no yeast
6. 5% yeast
7. Low protein flour (chlorinated) in-place of bakers flour

**Teacher to produce a control dough** – correct formula balance used as a comparison to the faulty products.

Each dough to follow the same parameters for the instant bread process as follows;

1. Finished dough temperature 27 degrees
2. 10 minutes recovery
3. Scale and round
4. 10 minutes intermediate proof
5. Final moulding
6. 45 minutes final proof
7. Bake 30min (pre-heat 240, bake 230) (3 top, 7 bottom – Willet oven)

Dough 2 – pre-mix dough

Use the instant dough method to produce dough using bread pre-mix.

Processing techniques for 4 piece condensed loaves

* Place dough piece skin side down and degas to a rectangular shape
* Avoid too much pressure to avoid too much stickiness
* Curling/ roll dough piece to develop a uniform cylindrical dough piece with good tension within the piece
* Cut the dough piece into four
* Turn each piece 90°C
* Place seam side down in the bread tin

See topic 3 – three or four piece moulding for images of this process.

Processing technique for 1 piece high top loaf

* Same technique as for 4 piece square, only don’t cut into 4 pieces
* Taper the ends of the dough cylinder slightly

Processing technique for cob loaves – pre and post proof scoring.

* After intermediate proof – degas the dough
* The degassed dough will be circle shaped
* Mould using circular hand rounding technique
* Keep seam on bottom and place on prepared baking tray
* Pre-proof score one cob loaf, dust and post proof score the second loaf

Processing technique for round rolls – using bun divider moulder.

* After intermediate proof
* Place the dough piece seam side down on the moulding/dividing plate.
* Flatten the dough by hand until it reached the centre of the outer row of circles
* Compress the dough, release the cutters, and then engage the circular rotation of the moulding plate.
* Operation of Machinery can vary from model to model, refer to the manufactures *Standard Operation Procedure* for specific details

Bread pre-mixes generally contain all of the ingredients required for production except yeast and water. A large variety exist including; white, grain, wholemeal, low GI, gluten free etc. Advantages include; less chance of errors when weighing or calculating ingredients, time savings, simplified stock control, consistent results for baked products.

Dough 3 – retarded dough

Produce a dough with a lower than usual finished dough temperature, example; 18-20°c, this is necessary to keep yeast and enzyme activity to a minimum. To achieve this consider using a mixture of ice and water to make up the total water quantity, for example; 80% chilled water at 2°c with 20% ice. This dough should be checked for a clear dough window to ensure correct development.

After mixing, scale and round the dough immediately, allow 10-15 minutes intermediate proof in the fridge. Process this dough as quickly as possible. Tray the rolls and cover with cling-wrap before placing in blast freezer. Flatten the pizza bases before covering with cling-wrap and blast freezing.

After blast freezing move to a storage freezer for recovery in following session.

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
|  | Dough 1 | | Dough 2 | | Dough 3 | |
| Ingredients | % | Weights | % | Weights | % | Weights |
| Flour – bakers  Fault = (Chlorinated) | 100 | 1.200kg |  |  | 100 | 1.500kg |
| White bread pre-mix |  |  | 100 | 2.200kg |  |  |
| Water + or – | 56 | 0.672kg | 58 | 1.276kg | 56 | 0.840kg |
| Yeast | 3 | 0.036kg  or fault | 3 | 0.066kg | 3.5 | 0.053kg |
| Salt | 2 | 0.024kg  or fault |  |  | 2 | 0.030kg |
| Sugar | 1 | 0.012kg  or fault |  |  | 1 | 0.015kg |
| Fat | 1 | 0.012kg  or fault |  |  | 2 | 0.030kg |
| Bread Improver | 1 | 0.012kg  or fault |  |  | 1 | 0.015kg |
| **Totals** | **164** | **1.968kg** | **161** | **3.542kg** | **165.5** | **2.483kg** |
| **FDT** | **27°c** |  | **27°c** |  | **≤20°c** |  |

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| --- | --- | --- | --- |
| Damper recipe |  | | Method |
| Ingredients | 100% | 73% |  |
| Baker Flour  Salt  Butter  Baking Powder  Milk powder  Caster sugar | 1.000kg  0.003kg  0.120kg  0.065kg  0.075kg  0.100kg | 0.730kg  0.002kg  0.088kg  0.048kg  0.055kg  0.073kg | Using the machine bowl and beater, rub the butter through the dry ingredients until clear.  Do not over mix the batter as this results in splitting and a dry tough eating product. |
| Water at 20-25°c | 0.650kg | 0.475kg | Add liquids to group 1, mix just until the flour is taken in (approx. 45 seconds)  See make-up procedure below. |
| Total Weight | **2.013kg** | **1.471kg** |  |

Session 3: Brown bread



Session Outcome

Produce a number of brown bread doughs using varying amounts of wholemeal flour to identify how various quantities effect production.

Introduction - Today’s production

* Review Session 2.
* Products and methods of production.
* Additional hydration for dough containing wholemeal flour
* Recovery of retarded dough
* Chemically leavened dough

Deomstration and practical activity

* Effects of varying levels of wholemeal flour :
  + 25% wholemeal
  + 50% wholemeal
  + Crusty wholemeal
* Loaf characteristics and loaf quality from doughs made with varying levels of wholemeal flour.
* Water absorption for varying levels of wholemeal flour.
* Processing techniques of chemically leavened dough.

Session - review

* Evaluate baked products and identify faults.
* Homework (teacher to assign).

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| --- | --- | --- | --- | --- | --- | --- |
| **PRODUCTION REQUIREMENTS - all KG’s are scale weights** | | | | | | |
| **Dough No** | **Type of Dough** | **Shape Required** | **Amounts** | **KG** | **Totals** | |
| 1 | Brown 50% | Knot rolls - seeded | 16 | 0.080 | 1.280kg | 2.400kg |
| Long rolls | 14 | 0.080 | 1.120kg |
| 2 | Brown 60% | 2 piece hi top Loaves | 3 | 0.650 | 1.950kg | 2.950kg |
| Cobbs | 2 | 0.500 | 1.000kg |
| 3 | Crusty Brown | 3-strand plait | 3 | 0.540 | 1.620kg | 3.120kg |
| Viennas – pre-proof scored | 2 | 0.500 | 1.000kg |
| Vienna – dusted and post-proof scored | 1 | 0.500 | 0.500kg |
| 4 | Scones | Round – 7cm | 18 | 0.090 |  |  |

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
|  | Dough 1 | | Dough 2 | | Dough 3 | |
| Ingredients | % | Weights | % | Weights | % | Weights |
| Flour – bakers | 50 | 0.700kg | 40 | 0.680kg | 50 | 0.900kg |
| Flour wholemeal | 50 | 0.700kg | 60 | 1.020kg | 50 | 0.900kg |
| Water + or – | 62 | 0.868kg | 65 | 1.105kg | 62 | 1.116kg |
| Yeast | 3 | 0.042kg | 3.5 | 0.060kg | 3 | 0.054kg |
| Salt | 2 | 0.028kg | 2 | 0.034kg | 2 | 0.036kg |
| Sugar - brown | 1 | 0.014kg | 2 | 0.034kg |  |  |
| Liquid malt (non diastatic) |  |  |  |  | 1 | 0.018kg |
| Oil | 2 | 0.028kg | 2 | 0.034kg | 1 | 0.018kg |
| Bread Improver | 1 | 0.014kg | 1 | 0.017kg | 1 | 0.018kg |
| Semolina |  |  |  |  | 5 | 0.090kg |
| Dry gluten | 1 | 0.014kg | 2 | 0.034kg | 1 | 0.018kg |
| **Totals** | **172** | **2.422kg** | **177.5** | **3.035kg** | **176** | **3.168kg** |
| **FDT** | **26°c** |  | **26°c** |  | **26°c** |  |

When calculating the scone recipe add 5% to the recipe weight for waste.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Group | Scone recipe | Dough | | Method |
|  | Ingredients | Base recipe | 88 % | Using the machine bowl and beater, rub the butter through the dry ingredients until clear. |
| 1 | Baker Flour  Salt  Butter  Baking Powder  Milk powder | 0.775kg  0.008kg  0.150kg  0.045kg  0.045kg | 0.682kg  0.007kg  0.132kg  0.040kg  0.040kg |
| 2 | Egg  Water at 20-25°c  Vanilla bean paste | 0.200kg  0.300kg  0.010kg | 0.176kg  0.264kg  0.009kg | Add liquids to group 1, mix just until the flour is taken in (approx. 45 seconds)  Do not over mix the batter as this results in splitting and a dry tough eating product |
| 3 | White choc drops  Frozen blueberries | 0.150kg  0.250kg | 0.132kg  0.220kg | Allow blueberries to defrost. Fold ingredients through batter by hand, see make-up procedure below. |
|  | Total Weight | **1.933kg** | **1.684kg** |  |

Make-up procedure for scones

* After machine mixing, sprinkle flour on the bench and deposit the entire dough on top of the flour.
* Flatten the dough slightly and place white choc and blueberries on top.
* Stretch and fold the dough until the fillings are evenly dispersed.
* Heavily flour the table, place the dough on top. Lightly flour the dough and flatten until smooth and even thickness.
* To prevent shrinkage, allow to rest for 5 minutes before cutting.
* Using a 7cm diameter round cutter, cut and check the weight 0.090kg each.
* Place onto a prepared baking tray, 6 across and 3 down the tray

Bake – see setting in session 1.

Session 4: Soft, enriched, chemical and retard bread

Session Outcome



Produce Soft, Enriched, Chemical basic breads and an introduction to retarded doughs.

Understand variations of enriching ingredients on dough preparation, chemical dough mixing, resting periods, final moulding, retarding, proof and baking techniques for these types of breads.

Introduction - Today’s production

* Review Session 3.
* Products and production method.
* Formula variations.
* Enriching agents in bread.
* Chemical raised breads.
* Variations in bread production.
* Formula variations, advantages and disadvantages of dough retardation.
* Mixing, make-up, proving and baking techniques.
* Dough stability, mixing times and baking requirements.
* Plaited bread techniques and sequencing.
* Slicing and packaging bread.

Demonstration and practical activities

* Method of production/workflow.
* Rub in method of production.
* Adjusting ingredients, mixing times and oven temperatures for additional ingredients.
* Monitor dough retardation – parameters in production.

Session - review

* Evaluate final products and identify faults.
* Homework (teacher to assign).

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **PRODUCTION REQUIREMENTS - all KG’s are scale weights** | | | | | | |
| **Dough No** | **Type of Dough** | **Shape Required** | **Amounts** | **KG** | **Totals** | |
| 1 | Enriched dough - butter | 4-piece condensed square (Sliced) | 3 | 0.800 | 2.400kg | 4.300kg |
| 1 strand plait | 2 | 0.500 | 1.000kg |
| 3 strand plait | 6 | 0.150 | 0.900kg |
| 2 | Milk breads | 2 piece hi top Loaves | 3 | 0.800 | 2.400kg | 3.400kg |
| 4 strand plait | 8 | 0.125 | 1.000kg |
| 3 | Enriched - retarded | Round rolls | 16 | 0.080 | 1.280kg | 2.400kg |
| Long rolls | 14 | 0.080 | 1.120kg |
| 4 | Savoury damper | Round | 4 | 0.350 |  | 1.400kg |

**Note**: square loaves must be sliced and packaged.

Four strand plait sequence; 4 / 2 – 1 / 3 – 2 / 3

Three strand plait sequence; 1 / 2 – 3 / 2

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Ingredients | Dough 1 | | Dough 2 | | Dough 3 | |
|  | % | Weights | % | Weights | % | Weights |
| Flour – bakers | 100 | 2.600kg | 100 | 2.000kg | 100 | 1.500kg |
| Water + or – | 52 | 1.352kg | 60 | 1.200kg | 58 | 0.870kg |
| Yeast | 4 | 0.104kg | 4 | 0.080kg | 3.5 | 0.053kg |
| Salt | 2 | 0.052kg | 2 | 0.040kg | 2 | 0.030kg |
| Sugar | 2 | 0.052kg | 2 | 0.040kg | 2 | 0.030kg |
| Oil |  |  | - |  | 4 | 0.060kg |
| U/S Butter | 4 | 0.104kg | 2 | 0.040kg |  |  |
| Bread Improver | 1 | 0.026kg | 1 | 0.020kg | 0.75 | 0.011kg |
| Gluten | 1 | 0.026kg | - |  |  |  |
| Soya flour | 1 | 0.026kg | - |  | 1 | 0.015kg |
| S/milk P |  |  | 4 | 0.080kg |  |  |
| **Totals** | **167** | **4.342kg** | **175** | **3.500kg** | **171.25** | **2.569kg** |
| **FDT** | **27°c** |  | **27°c** |  | **≤20°c** |  |

Savoury Damper

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Group | Damper recipe | Dough | | Method |
|  | Ingredients | Weights |  | Using the machine bowl and beater, rub the butter through the dry ingredients until clear. |
| 1 | Baker Flour  Salt  Butter  Baking Powder  Milk powder | 0.554kg  0.006kg  0.074kg  0.044kg  0.034kg |  |
| 2 | Water -25° | 0.358kg |  | Add liquids to group 1, mix just until the flour is taken in (approx. 45 seconds)  Do not over mix the batter as this results in splitting and a dry tough eating product |
| 3 | Chilli/fresh  Onion/caramelised  Garlic/fresh | 0.003kg  0.054kg  0.003kg |  | De-seed the chilli, peel the onion and garlic. Chop very finely then caramelise in a pan with small amount of oil. Allow to cool. |
| 4 | Spinach (frozen)  Shredded cheese  Ground black pepper | 0.113kg  0.225kg  0.003kg |  | Allow spinach to defrost. Fold groups 2 and 3 through the batter on 1st speed. |
|  | Total Weight | **1.471kg** |  |  |

Make-up procedure for dampers

* After mixing, sprinkle flour on the scale surface then tare the scale.
* Weigh the dough pieces at 0.350kg each
* Heavily flour the table and place each scaled dough piece on top of the flour.
* Lift and fold-in the uneven edges of the dough to create a round dough piece.
* Hold the dough piece in your hand and continue to fold the edges under until the piece is round and smooth. Over-working will cause the surface to tear.
* Place onto a prepared baking tray.
* Use a metal scraper to create shallow indents in the dough surface showing eight portions.
* Bake – see setting in session 1.

Session 5: Crusty/lean bread varieties



**Note: During this session, students will be retard dough for Assessment in Session 6**

Session Outcome

Produce crusty bread variety breads.

Understand ingredients that make a lean bread and the effect bran has on dough preparation, mixing, resting periods, final moulding, retarding, proof and baking techniques for these types of breads.

Introduction - Today’s production

* Review Session 4.
* Products and production methods.
* Crusty breads.
* Formula variations.
* Baking techniques for crusty loaves including long bake
* Mixing, make-up, proving and baking techniques.

Demonstration and practical activities

* Method of production/workflow.
* Formula changes and what mixing is required.
* Processing problems associated with crusty and wholemeal breads.
* Loaf characteristics.
* Adjusting ingredients, mixing times and oven temperatures.
* Shelf life of bread products.

Session - review

* Discuss final products, evaluate, and identify faults.
* Homework (teacher to assign).

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| --- | --- | --- | --- | --- | --- | --- |
| **PRODUCTION REQUIREMENTS - all KG’s are scale weights** | | | | | | |
| **Dough No** | **Type of Dough** | **Shape Required** | **Amounts** | **KG** | **Totals** | |
| 1 | Crusty – Rolls | Knots | 12 | 0.100 | 1.200kg | 2.400kg |
| Kaiser | 12 | 0.100 | 1.200kg |
| 2 | Crusty | Long Sticks | 3 | 0.500 | 1.500kg | 3.000kg |
| Viennas – tiger topping | 3 | 0.500 | 1.500kg |
| 3 | Crusty – long bake | 4 strand plait | 2 | 0.600 | 1.200kg | 2.450kg |
| 5 strand plait | 2 | 0.625 | 1.250kg |
| 4 | Assessment retard dough | Round rolls – seeded | 16 | 0.080 | 1.280kg | 2.400kg |
| Long rolls | 14 | 0.080 | 1.120kg |

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| ;[= | Dough 1 | | Dough 2 | | Dough 3  Long bake | | Assessment retard dough | |
| Ingredients | % | Weights | % | Weights | % | Weights | % | Weights |
| Flour – bakers | 100 | 1.400kg | 100 | 1.800kg | 100 | 1.200kg | 100 | 1.400kg |
| Water + or - | 62 | 0.868kg | 60 | 1.080kg | 70 | 0.840kg | 60 | 0.840kg |
| Yeast | 3 | 0.056kg | 2 | 0.036kg | 3 | 0.036kg | 3.5 | 0.049kg |
| Salt | 2 | 0.028kg | 2 | 0.036kg | 2 | 0.024kg | 2 | 0.028kg |
| Sugar | 1 | 0.014kg |  |  |  |  | 2 | 0.028kg |
| Oil |  |  |  |  |  |  | 4 | 0.056kg |
| Bread Improver | 1 | 0.014kg | 1 | 0.018kg | 0.5 | 0.006kg | 0.75 | 0.011kg |
| Semolina | 5 | 0.070kg |  |  | 30 | 0.360kg |  |  |
| S/M powder |  |  | 2 | 0.036kg |  |  |  |  |
| Soya flour |  |  |  |  |  |  | 1 |  |
| **Totals** | **174** | **2.450kg** | **167** | **3.006kg** | **205.5** | **2.466kg** | **173.25** | **2.412kg** |
| **FDT** |  |  |  |  |  |  |  |  |

**Dough recovery;** (for retarded dough from session 4)

* Take the dough from the storage freezer and remove the cling-wrap
* Move the dough to the retarder/prover
* Allow to recover at 10°c with 75-85% humidity for 1 hour.
* Allow to recover at 16°c with 75-85% humidity for 1 hour.
* Allow to recover at 22°c with 75-85% humidity for 1 hour.
* Set the prover to regular final proof settings, 35°c, 75-85% humidity.
* Monitor visually and by touch to determine readiness for baking.

Session 6: Skills Assessment FBPRBK3005

(See unit Assessment Guide and Skills Assessment for FBPRBK3005)

The following is the student assessment task for FBPRBK3005. Students should have an opportunity to practice making these products during their practical classes. See the Skills Assessment Marking Guide for more information about this assessment.

| Task No | Type of Bread | Shape Required | Amounts | Scale Weight | Total Dough weight | |
| --- | --- | --- | --- | --- | --- | --- |
| 1 | Soft/enriched retarded bread roll. Retarded in session 5. | Batched Round rolls (seeded) - Cut/portioned and rounded into 30 by machine. Separate 16 for round and 14 for long rolls. | 16 | 0.080kg | 1.280kg | TDW: 2.400kg |
| 1 | Retarded in session 5. | Long rolls – Taken from the cut of 30 above. | 14 | 0.080kg | 1.120kg |  |
| 2 | White bread  Premix | 4-piece condensed square,  one of the loaves must be sliced and bagged | 3 | 0.800kg | 2.400 | TDW: 2.400kg |
| 3 | Brown bread | 2 piece high top loaf/half married | 3 | 0.800kg | 2.400 | TDW: 2.400kg |
| 4 | Crusty dough | Knot rolls | 12 | 0.100kg | 1.200 | TDW: 2.200kg |
| 4 |  | Vienna loaf (pre-proof scored) | 1 | 0.500kg | 0.500 |  |
| 4 |  | Vienna loaf (dusted and post-proof scored) | 1 | 0.500kg | 0.500 |  |
| 5 | Chemical Leavened dough | Damper loaf | 5 | 0.300kg |  | TDW: 1.500kg |