

## Gluten-free White Bread, start point formulation

B006-10.24

### PEKTOS Beet Fiber BF 5 C and BF 5 FLAKES

Dough weight / Input approx. 2,440g

	<b>[g or ml]</b>	<b>approx. [%]</b>
Native Potato Starch	280	11.5
Water	950	39.0
Rice Flour	50	2.1
Cellulose Fiber	25	1.0
Native Corn Starch	330	13.5
Rice Bran	45	1.8
Native Tapioca Starch	180	7.4
<b>PEKTOS Beet Fiber BF 5 C</b>	<b>30</b>	<b>1.2</b>
<b>PEKTOS Beet Fiber BF 5 FLAKES</b>	<b>30</b>	<b>1.2</b>
Salt	22	0.9
Dried Albumen (egg white)	120	4.9
Xanthan Gum	35	1.4
Instant Dry Yeast	15	0.6
Sugar	75	3.1
Canola Oil	250	10.3
<b>TOTAL approx.</b>	<b>2,437</b>	<b>100.0</b>
<b>Yield approx.</b>	<b>2,200</b>	<b>approx. 90.0</b>

#### Process:

1. Weigh and sieve powders and flakes.
2. Add water and yeast in the the mixing bowl.
3. Add powders, mix on slow for one minute, two minutes on fast.
4. Add the oil and mix for a further two minutes or until oil is absorbed completely into the mix.
5. Divide into 3 loafs, work them into balls and place them in greased baking tins (approx. 1.0l volume).
6. Oven proof for approximately one hour at 35°C, covered with a cloth and a plastic sheet.
7. Brush with water. Bake in a pre-heated oven at 200°C for approx. 50 minutes.
8. Let stand for 5 minutes before turning the loaves onto cooling racks.



B006-10.24, Gluten-free White Bread, Beet Fiber BF 5 C + Beet Fiber BF 5 Flakes.docx

The described formulation serves as a recommendation and was developed and tested in the laboratory of the PEKTOS AG. Since the product preparation can vary a lot between customers, we do not guarantee the applicability of this information or the suitability of our products in each situation. Sometimes, it may be necessary to adapt instructions. Compliance with the food law is the responsibility of the customer.