



Parmalat Canada Inc.
Technical Centre
65 Bathurst Street
London ON N6B 1N8 Canada
Tel: 519-640-7022 Fax: 519-667-5400
Toll Free: 877-891-0811
www.parmalat-ingredients.com
ingredientsinfo@parmalat.ca

Country White Bread

featuring Protelac 190

Formula	% by Weight
Water	17.47
Water	15.03
High Temp Skim or Protelac 190	1.49
Flour	57.98
Sugar	3.85
Salt	1.22
Emulsifier (<i>Emplex</i>)	.47
Shortening	1.48
Fast Rise Dry Yeast	1.01
Total	100.00

Procedure *(requires the use of a bread maker)*

- Warm water to 70°C, remove pan from breadmaker and pour water into bottom of bread pan.
- In a separate container dry blend flour, sugar, HT Skim or Protelac190, salt and the emulsifier.
- Slowly spoon dry mix on top of water.
- Separate the shortening into four equal parts and add to corners of the bread pan.
- Make a small well in the centre of the dry mix and place yeast into in.
- Start bread maker on proper settings for regular white bread and bake. If a standard shaped loaf is desired, remove dough from the bread maker after the kneading and resting stages have been completed. Place in a lightly greased pan and bake at 375°F.

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

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Country White Bread

Control

Formula	% by Weight
Water	17.47
Flour	57.98
Sugar	3.85
Milk	16.52
Salt	1.22
Emulsifier (Emplex)	.47
Shortening	1.48
Fast Rise Dry Yeast	1.01
Total	100.00

Procedure *(requires the use of a bread maker)*

- Warm water and milk to 70°C, remove pan from breadmaker and pour blend into bottom of bread pan.
- In a separate container dry blend flour, sugar, salt and the emulsifier.
- Slowly spoon dry mix on top of water.
- Separate the shortening into four equal parts and add to corners of the bread pan.
- Make a small well in the centre of the dry mix and place yeast into in.
- Start bread maker on proper settings for regular white bread and bake. If a standard shaped loaf is desired, remove dough from the bread maker after the kneading and resting stages have been completed. Place in a lightly greased pan and bake at 375°F.

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