



BASIC WHITE BREAD

INGREDIENTS	Baker's %	Amount
Flour, white	100.0	13.5 lbs
Water, variable	62.0	1 gal
Yeast, compressed	3.25	7 oz
Reddi-Sponge [®] , dough conditioner	3.0	6 oz
Shortening	3.0	6 oz
Sugar	6.0	12 oz
Salt	2.0	4 oz

PROCEDURE

1. Scale all ingredients into mixing bowl.
2. Mix to thorough development with a final dough temperature of 82-86°F.
3. Give dough 15-45 minutes (longer time with lower temperature) floor time.
4. Proof dough slightly less to normal.
5. Bake.

For a rich, white bread formula:

- Increase shortening to 5% (10 oz.).
- Add 1-3% nonfat milk or buttermilk if desired.
- Add eggs if desired.

BENEFITS

Reddi-Sponge reduces mix time and eliminates the need for fermentation through the gluten development action of L-cysteine hydrochloride. It relaxes the dough and increases its flowability for better machinability. **Reddi-Sponge** contributes milk solids for enhanced flavor, color and extended shelf life.