



FRENCH BREAD

INGREDIENTS	Baker's %	Amount
Flour, bread	100.0	13.5 lbs
Water	59.4	1 gal
Yeast, compressed	2.7	6 oz
Reddi-Sponge [®] , dough conditioner	2.2	5 oz
Shortening	1.8	4 oz
Sugar	1.8	4 oz
Salt	2.0	4.5 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.

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** also contributes milk solids for flavor, color and extended shelf life.