

#212 LIGHT RYE BREAD UNSEEDED

Piece Weight: 18.25 oz.

Case Count: approx. 24



Setup

1. PLACE FROZEN DOUGH ON LINED PANS OR GREASED SCREEN PANS (KEEP COVERED WITH PLASTIC TO KEEP FROM DRYING OUT.)

Proofing

2. SCORE TOPS OF LOAVES 3 TIMES WITH A RAZOR KNIFE.

3. PLACE (BUNS OR BREAD) IN PROOFER SET TO APPROX. 100 F AND 85% HUMIDITY. (BUNS) PROOF 1 HOUR OR UNTIL DESIRED SIZE.

Baking

4. SPRAY WITH EGG WASH OR WATER AND/OR STEAM IN OVEN FOR 15-25 SECONDS DEPENDING ON EFFECTIVENESS OF STEAM.

5. BAKE AT 380 DEGREES FOR 28 TO 30 MINUTES. WE RECOMMEND USING STEAM AT THE BEGINNING OF THE BAKE CYCLE TO ENHANCE SHINE.

Packaging

4. REMOVE BREAD FROM PANS AND ALLOW TO FULLY COOL ON WIRE RACK BEFORE SLICING OR PACKAGING.



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