

ORGANIC & GLUTEN-FREE WHITE BREAD



ORGANIC



GLUTEN FREE



SOURCE
OF FIBER

INGREDIENTS (% W/W)

PART A

23.20 %	Organic native corn starch MAISITA 21.050
7.73 %	Rice flour
4.50 %	Organic potato fiber AGENAFIBER 19.050
1.26 %	Organic pregelatinized potato starch QUEMINA 21.205
1.26 %	Egg white powder
1.15 %	Dry yeast
0.96 %	Salt
0.96 %	Sugar

PART B

57.92 %	Water (30° C)
1.06 %	Oil

PREPARATION

1. Dough preparation: Mix ingredients from Part A. Slowly incorporate first water then oil from Part B while kneading with a kneading hook on slow speed. Knead another 4 minutes on medium speed.
2. Dough rest and proofing: Pour the dough into a loaf pan and let it rest for 45 minutes at 30° C and 85% relative humidity.
3. Baking process: Bake the bread at 240° C falling to 220° C for 50 minutes with steam injection during the first 10 minutes.

SERVE WITH

Trendy savory spreads and dips from AGRANA Fruit with new ingredients:

- Raspberry Balsamic Dip
- Sweet and Sour Mango Dip
- Vegan Poultry Curry Spread
- Vegan Nixtun Visch Spread

