



Unleavened Bread

Ingredient	Usage Level(%)
Flour	45.40
NFDM	3.50
WPC, 80	2.40
Salt	0.60
Vegetable Oil	3.50
Water	44.60
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	100.00

Procedure

1. Combine flour, NFDM, WPC 80 and salt.
2. Add water and oil.
3. Mix well for 2 or 3 minutes.
4. Pour onto greased cookie sheets or 3 8-inch square pans.
5. Bake at 450°F for 20 minutes.

Developed at Dairy Products Technology Center, Cal Poly State University, San Luis Obispo.

Note: This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs.