



Bread, white

<u>Ingredient</u>	<u>Usage Level (%)</u>
Flour, bread	54.20
Water	37.20
Sugar	3.30
Shortening	2.00
80% Whey Protein Concentrate	1.10
Salt	1.00
Yeast	0.70
Dry whole milk	<u>0.50</u>
Total	100.00

Procedure

1. Combine and mix all dry ingredients on low speed for 3 minutes
2. Add shortening and water, mixing on low speed for 2 minutes.
3. Mix on medium speed for 11-22 minutes or until dough passes gluten test (when pulled dough stretches with no rough tearing).
4. Proof dough until double in size, about 1 hour.
5. Shape into loaves and place in greased loaf pans. Allow to full proof until double, about 30-45 minutes.
6. Bake at 400°F for (204 °C) for 20 – 30 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.