



LACTALIS CANADA
TECHNICAL CENTRE
65 Bathurst Street, London, ON
N6B 1N8 CANADA
Tel: 1 519-640-7022
Toll Free: 1 877-891-0811

Website: lactalisingredients.ca
Email: ingredientsinfo@ca.lactalis.com

Country White Bread

featuring **Protelac® 190**

Formula	% by Weight
Water	17.47
Water	15.03
High Temp Skim or Protelac® 190	1.49
Flour	57.98
Sugar Salt	3.85
Emulsifier (Emplex)	1.22
Shortening	.47
	1.48
Fast Rise Dry Yeast	1.01
Total	100.00

Procedure (requires the use of a bread maker)

- Warm water to 70°C, remove pan from breadmaker and pour water into bottom of bread pan.
- In a separate container dry blend flour, sugar, HT Skim or **Protelac® 190**, salt and the emulsifier.
- Slowly spoon dry mix on top of water.
- Separate the shortening into four equal parts and add to corners of the bread pan.
- Make a small well in the centre of the dry mix and place yeast into in.
- Start bread maker on proper settings for regular white bread and bake. If a standard shaped loaf is desired, remove dough from the bread maker after the kneading and resting stages have been completed. Place in a lightly greased pan and bake at 375°F.

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

BULLETIN # 64
Version # 2.0

Les renseignements indiqués sont, au mieux de notre connaissance, exacts. Les données et les déclarations ne sont fournies qu'à titre indicatif. Aucune garantie, explicite ou implicite, n'est faite. En fonction de ces renseignements, il est suggéré que le produit soit évalué sur une échelle de laboratoire avant tout usage dans un produit fini. Les renseignements contenus dans les présentes ne doivent pas être interprétés comme une autorisation d'infraction aux droits de propriété intellectuelle.



LACTALIS CANADA
TECHNICAL CENTRE
65 Bathurst Street, London, ON
N6B 1N8 CANADA
Tel: 1 519-640-7022
Toll Free: 1 877-891-0811

Website: lactalisingredients.ca
Email: ingredientsinfo@ca.lactalis.com

Country White Bread

Control

Formula	% by Weight
Water	17.47
Flour	57.98
Sugar	3.85
Milk	16.52
Salt	1.22
Emulsifier (Emplex)	.47
Shortening	1.48
Fast Rise Dry Yeast	1.01
Total	100.00

Procedure (requires the use of a bread maker)

- Warm water and milk to 70°C, remove pan from breadmaker and pour blend into bottom of bread pan.
- In a separate container dry blend flour, sugar, salt and the emulsifier.
- Slowly spoon dry mix on top of water.
- Separate the shortening into four equal parts and add to corners of the bread pan.
- Make a small well in the centre of the dry mix and place yeast into in.
- Start bread maker on proper settings for regular white bread and bake. If a standard shaped loaf is desired, remove dough from the bread maker after the kneading and resting stages have been completed. Place in a lightly greased pan and bake at 375°F.

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

Les renseignements indiqués sont, au mieux de notre connaissance, exacts. Les données et les déclarations ne sont fournies qu'à titre indicatif. Aucune garantie, explicite ou implicite, n'est faite. En fonction de ces renseignements, il est suggéré que le produit soit évalué sur une échelle de laboratoire avant tout usage dans un produit fini. Les renseignements contenus dans les présentes ne doivent pas être interprétés comme une autorisation d'infraction aux droits de propriété intellectuelle.