



Food Ingredients Specialist. Since 1953.

## **Pan Fit 50**

### **Mode of use**

Pan Fit 50	g. 1000
Wheat flour 00	g. 1000
Water	g. 1000
Fresh yeast	g. 60

Knead until a smooth and homogeneous dough is obtained.  
Let rest for 15 minutes and break into 150-gram doughs.  
Place in leavening cell at 30°C R.H. 80% for about 60 minutes.  
Bake with initial steam at 215/220°C for 20 minutes.  
Continue baking with valves open for an additional 5 minutes.