

BREAD INGREDIENTS

Core Ingredients

FLOUR

Primary structure builder of gluten in bread

E.g. Bread Flour, high protein content of 12% to 13%



YEAST

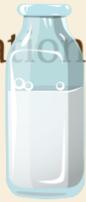
Essential in the fermentation process

E.g. fresh yeast, instant dry yeast, instant active dry yeast



WATER

Regulate dough temperature for optimum fermentation



SALT

Inhibits yeast growth, strengthens gluten structure making it more stretchable



SUPPLEMENTARY INGREDIENTS

These three ingredients create soft tender products and larger loaf volume.

EGGS



Provides structure and leavening which traps air and lightens texture

FATS



Lubricate gluten strands and makes dough more elastic to hold more air

SUGAR



Increase rate of fermentation and produce gas when reacting with yeast

Anchor Products that go well with these:



Anchor Salted Butter



Anchor Whipping Cream



Anchor Unsalted Butter

Brought to you by:

