

# 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

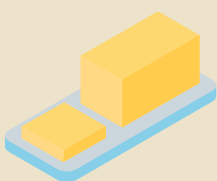
These three ingredients create soft tender products and larger loaf volume.

### 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:

