

White Bread



INGREDIENTS

	Usage Levels (%)
Flour, bread	70.40
Water	10.00
Sugar, granulated	6.30
Shortening	4.50
Sweet whey powder	4.20
Salt	2.10
Yeast	0.80
Whole milk powder	0.80
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	270kcal
Total Fat	3.5g
Saturated Fat	1g
Trans Fat	1g
Cholesterol	0mg
Total Carbohydrates	51g
Dietary Fiber	2g
Sugars	5g
Protein	8g
Calcium	27mg
Magnesium	20mg
Phosphorus	89mg
Potassium	115mg
Sodium	470mg
Iron	1mg
Vitamin A	7IU
Vitamin C	0mg

PREPARATION

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, about 32°C (90°F), 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 204°C (400°F) for 20-30 minutes.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. ©2014 U.S. Dairy Export Council.