

White Pan Bread



INGREDIENTS

	Usage Levels (%)
Flour, bread	55.94
Water	33.56
Whey protein concentrate, 34% protein (WPC 34)	4.00
Shortening	2.10
Sugar, granulated	2.00
Salt	1.40
Yeast	1.00
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	270kcal
Total Fat	3.5g
Saturated Fat	1g
Trans Fat	1g
Cholesterol	0mg
Total Carbohydrates	50g
Dietary Fiber	2g
Sugars	5g
Protein	9g
Calcium	42mg
Magnesium	21mg
Phosphorus	107mg
Potassium	105mg
Sodium	640mg
Iron	1mg
Vitamin A	5IU
Vitamin C	0mg

PREPARATION

1. **Add yeast to water warmed to about 38°C (100°F), containing a pinch of sugar. Set aside for 5 minutes.**
2. **Combine sugar, salt, WPC 34 and shortening with flour in mixer bowl of a planetary-type mixer equipped with dough hook.**
3. **Add yeast/water mixture to other ingredients and mix on the lowest speed until combined. Increase speed to medium and knead for 10 minutes.**
4. **Place in greased bowl and cover lightly with plastic wrap. Proof at 27-32°C (80-90°F) for about 1 hour or until doubled.**
5. **Punch down and shape into loaf, placing in a 22.5 x 22.5 cm (9 x 5") greased pan.**
6. **Proof at 27-32°C (80-90°F) for about 30 minutes (or until doubled).**
7. **Bake in preheated 177°C (350°F) convection oven until browned and loaf sounds hollow when tapped on the bottom (about 32 minutes).**

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.