

AB | MAURI
Philippines, Inc.



PANDESAL				
INGREDIENT	BAKER'S %	WEIGHT (grams)	INGREDIENT COST/KG	COST
Bread Flour	100.00	1,000.00	42.00	42.00
Mauripan Instant Dry Yeast	1.00	10.00	313.50	3.14
Diamond Bread Improver Reg.	0.40	4.00	153.80	0.62
Salt	1.50	15.00	20.00	0.30
Sugar	14.00	140.00	80.00	11.20
Water	50.00	500.00	1.00	0.50
Vanilla (optional)	0.50	5.00	110.00	0.55
Mauri Butter Oil Substitite	2.00	20.00	233.00	4.66
Mirasoft Bakers Fat	2.00	20.00	232.00	4.64
Vegetable Oil	2.00	20.00	153.00	3.06
TOTAL		1,734.00		67.60
Weight per piece: gram	30.00			
Yield:	57.80		cost per piece:	1.17

Procedure:

1. Place flour, Mauripan yeast, and Mauri Voltex Gold improver in the mixer bowl, mix for 1 minute.
2. Dissolve salt and sugar in water, add into the mixer, and mix at low speed for 3 minutes.
3. Add Mirasoft Baker's Fat and Mauri Butter Oil Substitute, mix at high speed for 6 minutes or until fully developed.
4. Take out from the mixer and round into a ball.
5. Place on a greased surface, cover and rest for 30 minutes.
6. Form into a baston, roll in bread crumbs and rest for another 15 minutes.
7. Cut into desired weight. Roll in bread crumbs and arrange in plantsa.
8. Proof until the desired height is achieved.
9. Bake at 180 C for 30 minutes or until done.
10. Allow to cool and pack.

