







Mixer Recipes Per Bag

White

Yeast: 7 oz

Water: 24 lbs

Time Slow: **4 min** Fast: **9 min**

Whole Wheat?

Yeast: 7 oz

Water: 24 lbs

Time Slow: **4 min** Fast: **9 min**

French

Yeast: 7 oz

Water: 26 lbs

Time

Slow: 4 min Fast: 6 min (remove Italian)

Fast: 2.2 min

Soft Roll

Yeast: 10 oz

Water: 20 lbs

Time Slow: **4 min** Fast: **9 min**

Mixer

Inventory Management

Conversions # Bags of Flour = Total weight of dough / 68

Portioner = 24 Portions = 8 Heads

Rounder = 36 Balls

Inventory

White		
Product	Target Inventory (avg)	Portioning
White Bread	50	29 lbs = 24 loaves
Dinner Buns Bulk	12	1 Tray = 12 buns
Dinner Buns 12-packs	20	4.8 lbs Head = 3 Trays = 2 12-packs
Submarine Buns	12	4.8 lbs Head = 1 Tray = 3 6-packs
White Keiser	?	6.8 lbs Head = 3 Trays = 2 6-packs
Cheese Keiser	?	6.8 lbs Head = 3 Trays = 2 6-packs
Butter Crust Loaf	5	From White Bread
Sesame-topped Loaf	5	From White Bread
Cheese Bread Loaf	5	12 lbs dough = 10 loaves