

# CUMMINS MILLING CO.

ABN: 42 108 137 373

PO Box 34  
42 Bruce Terrace  
CUMMINS SA 5631  
AUSTRALIA



**Westland Stockfeeds**

**PH:** 08 8676 2047

**FAX:** 08 8676 2452

**A/H:** 08 8683 4458

**MOB:** 0428 762 607

[admin@cumminsmill.com.au](mailto:admin@cumminsmill.com.au)

[www.cumminsmill.com.au](http://www.cumminsmill.com.au)

## HANDY HINTS FOR BREAD PREMIXES

### GENERAL

These mixing rates are suggested for both Standard and Large bowl machines. Each brand may produce a slightly different result due to different mixing characteristics. Start with our suggested recipe using the basic program, then experiment by varying the amount of suggested ingredients to suit.

Do not use straight Bread Flour to substitute some of the premix as this will upset the balance of ingredients.

A mixture of premixes can be used with some experimentation e.g. the use of Soft White Premix with Multigrain Premix to achieve a lighter grain loaf. We would suggest if trying these to use the multigrain setting. Quick mode setting reduces mixing and proof times and loaf volume, so extended mixing times will usually give better results.

Bread from Bread Machines is designed to eat fresh rather than keeping for long periods. You may achieve longer keeping time by reducing the water quantity back 1-2% (5-10mls) and adding the equivalent of vegetable oil, margarine or butter. For best storage, cool, slice, then bag to freeze.

Any problems with achieving desired results with our product please contact us direct or see your local supplier.

### YEAST

If the bread is rising too much and touching the lid of the machine, reduce the amount of yeast, and if too little volume then increase the yeast quantity. Keep yeast in an airtight container preferably in refrigerator. Be prepared to add a bit more yeast if bread volume decreases as the yeast begins to age.

### WATER

Measure water accurately. You can experiment by varying the water addition by up to 10ml from the recommended quantity to achieve the most suitable dough consistency.

Use a standard cup measure. Quantities can be varied to suit with a bit of experimentation, however use the basic suggested recipe to start with.

### OVEN BAKED BREAD

Cummins Milling Company Bread Premixed can also be used for hand made bread, baked in your oven. Excellent results can be achieved this way, by reducing the water rate slightly to avoid the dough being too sticky. Considerable hand kneading will be required to produce the best results.

