

Preparing flour for flour preparation and achievement of quality measures should be done as follows.

Sift: Although the wheat flour produced in factories, are clean, and the storage of Kys·hgyry Malvsf when impurities such as cotton, paper, small pieces of wood, metal or Nma' insects and debris entering through a sieve, which should be removed . In adverse conditions and high humidity, the flour particles to stick together. Particles attached to break through the sieve and the flour is hollow..

Sift the flour, as well as other more air ventilation into the flour. Good ventilation is a flour dough fermentation activity of the good shows.

Rdhayy aeration and ventilation for the long-term storage and storage conditions have been recommended. This also reduced the percentage of moisture, musty smell bad and may significantly reduce the amount of flour. Therefore, we can sift through the results achieved:

- Impurities are separated from the flour
- Forming the dough rises.
- Fused flour particles are separated.
- Yeast and bacteria are amplified.
- Bad smell and musty flour decreases.
- A small amount of flour moisture content decreases.

Essentially the device consists of vibrating sieve of a sieve over time.

Mixing flour:

Mixing the flour in bread and bakeries producing units, often carried out based on practical experience. Protein quality is compromised.

Flour to deliver optimal heat:

Khmyrhayy containing chemical substances are hollow, the fermentation process in terms of

their cool. To a large gas processing phase is not formed, so the water can be used to lower the temperature of the flour and dough. Using the remote mixers can also be effective in this regard.

In summer the temperature is favorable in the flour, the flour does not require heating. However, should one day before the winter wheat in the right place to be warm. If hot water is used for heating of flour, yeast sees the damage.

To prepare dough:

One of the important steps in the process of bread dough is ready. The final product quality is affected by it.

There is no difference between bread dough types are summarized in the following:

Consistency, firmness and dough relaxation

Mixing time and dough handling

The mixer handling in Devices

Mixing ratio of raw material

And consumption of raw materials

Adding a time and materials

Ghyrpyvsth in preparation, the dough prepared with the low weight and the different stages, is cooking. Cooking is done continuously.

In small units, bakery, pastes prepared to Ghyrpyvsth that, while large industrial bakery and dough is prepared to continue.

Prepare dough for bread flour and water should be mixed in proper proportions, because this

ratio determines the final quality of bread. The amount of water that can be harvested flour, water power or a combination of flour called. Water power in flour varies depending on the quality of the wheat.

Return the dough:

That depends on several factors, most important kind of Flour, obsolescence, and recently, roughness and softness of flour, dough handling techniques, and liquid water in the flour, water (water hardness and softness), are salt. In addition to these factors, other factors that influence the pulp yield of dry flour, yeast or yeast, additives and improvers, sprouted wheat flour consumption or estimated age, sift together flour and mixing, preparation method dough, bread type, amount and weight of bread dough and ...

Dough mixing and handling:

Mixing and handling the heaviest dough is a bakery, a former intern dough by hand and it was ready. But today, in large cities and to provide preparation and handling, or mixer using dough from the machine Mkhlytkn. The purpose of the application Mkhlytkn, preparation and dough development time is short. How its structure depends on the mixer. Some agencies and other fixed and rotary Mkhlytkn the trough of one or two arm (lever), which are made into a spiral.

For mixing raw materials with a far better and far faster than can be used for processing and handling the dough.

Size, capacity, power and type of units required by the type of bread produced Mkhlytkn should be considered.

Mixing: The mixing of solid materials with high fast water, dust and flour components during the process as a homogeneous and uniform, and swells are resolved.

Mixing the raw materials that end:

- The basic ingredients of flour is not observed.
- And even less dense water to the dough should not be seen.
- The dough is smooth and homogeneous particles of grain and flour, or spotter may not be detectable.
- When you stretch the dough does not tear easily.

Handling the dough:

With handling the dough, raw materials are mixed together into a paste. When the dough is made from flour and water mixed together and the mass ratio Frmpzyry occur. Dough mixing process that happens when the swelling and solubility (substances) in the handling of the dough and the dough will be continued. Therefore, handling the dough as the dough stage is known.

During that time the dough to be made best way (time Aptymvm handling dough) is called.

From time to time to get up so Aptymvm dough (dough development time) call.

Various stages of formation, and paste it:

Dough is formed primarily during the three stages of change and transformation in which the material is performed simultaneously and there is structural change. These processes are changing the consistency of paste.

The first phase of the dough: In this stage, the flour particles are wet by water. During the mixing stage a water dispersion (water paste) of the flour particles and the water absorption properties seeking water in the dough are flour particles, which come into existence. Paste in the first phase of changes in the flour particles, properties of materials used in fermentation (water, salt, other additives) and the material is heated. These changes depend on the size and shape of the arm is Mkhlytkn.

The second phase of the dough:

During the second stage of the process of forming the dough is done swelling and solubility. Continue and expand the mixing process, process flour solubility of components that are soluble in water begins. Swelling and solubility of each of the conditions during the second phase of the dough needs to have space and time.

At temperatures around 30 ° C, swelling of the flour so that it reaches maximum temperature, the next operation is easier and desirable properties of dough. Higher temperature during dough preparation is to reduce swelling.

Third of the dough:

With handling and mixing of the dough into the dough with the elastic energy is there. The consistency of the dough due to higher energy (by pressing the dough) decreases. Thus the process of reaching out to the third step should be discontinued. Flour the dough is the third

determinant of the garlic.

Chemical enhancers are substances that can cause the dough to increase dough consistency or stiffness. The strength of the adhesion forces between the various components of water and flour and the dough are increased.

Vitamin C has a positive influence on the yield and bread dough. Research shows that:

1 - Vitamin C increases the stability of the dough to be 30-15 percent.

2 - 40 to 20 percent increases in dough strength.

The dough needs to rest his back for more until the surface is dry.

In general, the optimum time to get the dough depends on various factors that they examine the following:

1 - The quality of flour

The dough in the mixing and handling of their tolerance and resistance that depends on the quality of flour finds. Stronger than the weak flour flour more resistance from the show. Coarse to fine flour and soft flour dough pressing need to have the longest.

2 - stiff dough:

Shelter is the dough should be longer than a stiff dough.

3 - Dough temperature:

It depends on how long to heat up the dough. The low temperature means that the dough rise for optimum handling the dough.

4 - speed Mkhltkn:

A good time to get the dough quickly Mkhltkn depends. The more distant or more Mkhltkn speed, the shorter time is appropriate and optimum handling dough.

5 - Building Mkhltkn:

Time to get fit and optimal power depending on the dough, shape, speed and arm Mkhltkn and it will be severely affected.

6 - the dough:

Low or high in the trough of dough, causing the dough to get the optimum time.

7 - The amount of yeast:

8 - Add-ons:

Effect of different additives to leave. Some, such as sugar, oil, milk and baking ingredients can improve dough handling Aptymvm time of change. For example, adding milk to the dough, dough handling time is longer.

Order processing and pulp:

The dough should be prepared for the processing or the end, the dough was resting. Reaching the dough stage, the amounts of gas in the dough, which in its effect, also due to water absorption, tissue becomes swollen pulp and pulp-free water were reduced. Reach depends on the quality of flour dough, dough temperature, amount of yeast or yeast, mixing time and is Mkhivtkn. Based on the experiences gained darker flour (bran) that are more water power, later promoted.

End of the dough:

1 - 2 three times the volume of dough - the dough texture is spongy (honeycomb)

3 - Osteoporosis hear the sound of knocking and 4 - Press the dough with a finger, it was high time the long fermentation of the dough before it came up fast, so it should come up slowly.

Why should we control the temperature of the bread dough?

The final dough temperature control due to its effect on product quality is important. The physical properties of dough on baking operations are directly affected by temperature change. With increasing temperature, the yeast activity will increase and will peak at about 43 degrees centigrade.

In the process some time in Vramdn is the change in temperature has an important effect on quality of bread dough.

Select the appropriate temperature dough, so much depends on the method used to produce bread. Khmyrhayy that are faster than those prepared in the incubation period is longer, the temperature will be higher.

Dough fermentation

Dough fermentation technology in the rest of the dough (the dough rest) fermentation, and the middle or distal end of fermentation.

The rest of the dough (the dough rest) is the following:

- 1 - Keep the gas in the dough
- 2 - Development and gas formed by yeast or yeast
- 3 - improved elasticity, Frmpzyry, dried pastes and thread

But after a short break is a form of practical ability. The dough or not to come around so after a short rest, will form.

The dough is Chsbndhay mode, especially when the dough is prepared in conditions of rapid cooling or by the mixers. Khmyrhayy the rest of the bread over there have not enough during the final fermentation, are of poor quality. Their small size and the pores of the thick texture of the bread.

Dough young, old dough, the dough:

- 1 - Young Dough: the dough rest after mixing is said to be small.
- 2 - old dough: the dough rest after mixing, it is long.
- 3 - the dough: the dough rest after mixing, it is appropriate.

Middle of fermentation:

When rounded chin rest to find converts to the next, say, middle fermentation. provide a good bread. If the fermentation is removed from the middle, form the dough and the bread will contain defects. In other words, the push and pull the dough:

- 1 - The outer shell is a piece of dough.

2 - Qth paste the chin or the desire to return to the first case, or is re-assembled.

3 - The costs related to the increased forces on the pulp.

4 - The transfer of the dough is so dry.

After fermentation of the dough should form the next intermediate state and the cotton candy is dry. The cracks and ruptures.

The final fermentation

Following the final fermentation stage of acceleration is:

1 - use a sufficient amount of yeast

2 - Use of healing

3 - Mix together and eat paste

4 - temperature and humidity chambers for fermentation

Weighed and divided the dough (Chanhgyry)

After the dough rest and during the initial term or Vramd will need to prepare the bread into the operations performed on it. This operation consists of three stages.

1 - weighing and divide the dough (Chanhgyry)

2 - Round-up

3 - Form and shape

The dough can be prepared by hand, the machinery must be made semi-automatic or fully automatic.

Vramd the dough, ready for cutting and weighing. Peeling pastes that are located within the

trough, through the lifting device, split into the repository, the data transfer.

And cutting the dough into pieces and the weight is relatively small, certain so-called Chanhgyry.

Chanhgyry done in two ways:

By hand and by machinery.

Chanhgyry done by hand and with the balance, while Chanhgyry in the industrial machinery based on different principles are the following:

1 - v 2 - piston 3 - encapsulate (without piston) 4 - Tape

I will do. Usually split the dough in the machine or Chanhgyr, the occupied volume of the piston and the pipe or bar revenues by palette knife or blade for the cut.

Generally, everything is where it is stiff dough, higher injury severity. Exit gases and pulp injury in nontraditional ways, is much less than traditional methods.

Round-up:

Rounding can be achieved through the following results:

1 - smooth chin level

2 - Cut the dough becomes smooth and clog the surface pores to trap gases and air bubbles and prevent them from leaving.

3 - and to join the uniform texture of the dough, and eliminating tension in all parts of the chin to improve the quality of bread.

4 - providing favorable conditions for future bargaining or form for ease of operation.

5 - a sticky chin disappear.

Adherence to disappear when the chin, a small amount of flour by hand or Rdpash is added to the chin. Rdpashy can act at different stages of preparation, including dividing and rounding dough, flatten and form to be made.

Divide the dough by weight of the chin or other form of non-regular and non-uniform surfaces, the adhesive and the pores are large.

There are different types of round machine. The most important ones are:

- 1 - circular cone of
- 2 - Round tape
- 3 - Round of cylindrical

Most of the dust, the chin to the rotational motion of the driving and driven forward into the mass to be spherical. Assembled into systems and products can be either semi-automatic or fully automatic. Semi-automatic machines for relatively small production units and automatic systems for large industrial manufacturing plants and high doses are used.

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