

BAKERS PERCENTAGE CONVERTED TO PRACTICAL ADDITIONS

	A	B	C	D	E	F	G	H	I	J	K	L	M	N
1	CONVERSION FROM BAKERS PERCENTAGE TO PRACTICAL AMOUNTS													
2		F. GADEK						10/23/2004						
3														
4			ACCEPTABLE		TYPICAL				AMOUNTS BASED ON 360 G FLOUR OR 3 CUPS					
5			RANGE %		RANGE %		LIMIT	GRAMS		CUPS		TEASP		
6			MIN	MAX	MIN	MAX	TYPE	MAX	MIN	MAX	MIN	MAX	MIN	
7	FLOUR	360												
8	WATER		40	60	48	58		144	216	0.63	0.95	28.8	43.2	
9	YEAST		0.5	3				1.8	10.8	0.01	0.05	0.36	2.16	
10	SALT		0.5	2.5	1	2		1.8	9	0.01	0.04	0.36	1.8	
11	SUGAR		0	10	0	5		0	36	0.00	0.16	0	7.2	
12	OIL		0	30	0.5	3	LEAN	0	108	0.00	0.48	0	21.6	
13					4	15	RICH	0	0	0.00	0.00	0	0	
14	NFDM		0	6	1	2		0	21.6	0.00	0.10	0	4.32	
15	EGGS		0	5	1	2		0	18	0.00	0.08	0	3.6	
16	EGG WHITES		0	2	1	2		0	7.2	0.00	0.03	0	1.44	
17														
18														
19														
20														
21														
22	NOTES:	[1] ASSUME 3 CUPS BREAD FLOUR = 360 GRAMS												
23		[2] NFDM = NONFAT DRIED MILK												
24		[3] ALL BASED ON 3 CUPS = 360 GRAMS BREAD FLOUR												

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	O	P
1		
2		
3		
4		
5	TABLE	
6	MAX	MIN
7		
8	1.92	2.9
9	0.024	0.1
10	0.024	0.1
11	0	0.5
12	0	1.4
13	0	0.0
14	0	0.3
15	0	0.2
16	0	0.1
17		
18		
19		
20		
21		
22		
23		
24		