

The Steps of Yeast Bread Production

Scaling the ingredients



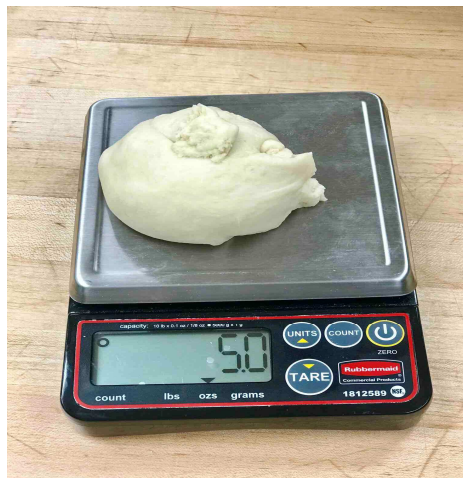
Mixing and kneading the dough



Fermenting the dough & punching



Portioning and rounding the dough



Make up: shaping the portions



Proofing the product



Baking the product



Cooling and storing the product

