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CRI ME		CARRYCES	MINJELIO.

- 1.) $48 \text{ fl oz} = __q$
- 2.) $41/2 lb = ___oz$
- 3.) 1 ½ cups=____fl oz
- 4.) $1^{3}/4$ pts= fl oz
- 5.) 20 oz.=___lb

EP Weight Desired-

- Trimming Loss
- 1) Apples-75% 2) Grapefruit-50%
- 3) Grapes-80%

AP Weight Needed

	EP weight desired-		AP Weight Needed	
 Grapefruit, section Apples Grapes 	l lb 4 oz 5 lb 1 lb 8 oz			
Baker's Percentages				
Water		40 %		
Yeast		5%		
Shortening		25%		
Sugar		20%		
Salt		1.25%		
Eggs		15%		
	3 # 12 oz	75%		
Bread Flour	1 # 4 oz.	25%		

Give the following factors, calculate the water temperature needed to make a mixed dough with a temperature of 75 F

Flour temperature = 70 F Room temperature = 73F Machine friction = 20F

Water friction =

A formula requiring 450g yeast has a fermentation time of 2 hours at 27 C. How much yeast is required if you want to reduce the fermentation time to 90 minutes.?