



Unleavened Bread

Ingredient	Percentage (%)
Flour	45.40
Skimmed milk powder	5.90
Salt	0.60
Vegetable Oil	3.50
Water	44.60
	100.00

Procedure

1. Combine flour, skimmed milk powder and salt.
2. Add water and oil.
3. Mix well for 2 or 3 minutes.
4. Pour onto greased baking sheets or pans.
5. Bake at 230°C for 20 minutes.

The addition of milk powder provides 2 g of protein and 70 mg of dairy calcium per 100 g of product (pre-cooked weight). This formula is provided as a starting point for development purposes. Adjustments may be necessary.

Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Check local legislation for ingredient usage, product standards and labeling.

Developed at Dairy Products Technology Center, Cal Poly State University, San Luis Obispo.

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Nutritional Facts

Amount Per 100g

Calories	220 Kcal
Protein	7 g
Carbohydrates	38 g
Fat	4 g
Vitamin A	0 IU
Thiamin	0.4 mg
Riboflavin	0.4 mg
Niacin	3 mg
Vitamin B6	0.05 mg
Vitamin B12	0.3 mcg
Vitamin C	1 mg
Calcium	93 mg
Iron	2 mg
Magnesium	20 mg
Phosphorus	115 mg
Potassium	154 mg
Zinc	0.6 mg