

Peber's Baker's Numbers

They are more commonly known as **Baker's Percentages**) is a standardized notation system used in commercial and artisan baking to express recipes as ratios relative to the total weight of the flour. Since 1992, Peber has continuously refined these formulas to provide a professional toolkit for high-level baking in restaurants and hotels.

Since 2023, Peber's Numbers have been specifically tailored to French Premium Flours imported exclusively from Les Moulins d'Antoine in France. By factoring in specific flour hydration characteristics alongside the price per kilogram (£/kg), the system provides precise dough performance while automatically calculating your accurate cost price per loaf.

How Baker's Math Works : Instead of relying on absolute units (like cups or ounces) or traditional percentages where components total 100%, Baker's Math assigns **flour a fixed reference value of 100%**. All other ingredients are calculated relative to that base weight. **Flour Base (100%):** If a recipe blends multiple flours (e.g., 80% bread flour and 20% whole wheat), their combined weight forms the 100% baseline.

Example of a recipe

PEBER'S 30 YEARS OF BAKING SOURDOUGH		
Ingredients	FORMULA	WEIGHT IN GR
FLOUR 1	80.00	884
FLOUR 2	10.00	111
FLOUR 3	10.00	110.53
Fresh Starter Rye	20.00	221.05
Water	68.00	751.58
Salt	2.00	22.11
Note: Flours must be = 1+2+3 = 100%		2100.00

	Weight of Dough	Bread Units
	2100.00	3.00
£2.35		Weight Gr pu
£0.86		700.00
£0.47		
	cost / 1 unit	
£3.68	£1.23	

1 - Choose the number of Bread needed

2 - Enter the weight of the bread pu

3 - Cost pu is documented in this field

4 - The fields above are in fact your own recipe

5 - Weight in gr calculated based on 1+2+4

In the back office of each Excel File all functionalities such as 1, 2 and 4 lead to the results in 5 and £ price in 3 based also specifically on the particular flours used

Standard Sourdough Bread Example as above

Ingredient	Weight (g)	Baker's Percentage	Function
Bread Flour	500g	100%	Base reference weight
Water	350g	70%	Hydration level
Sourdough Starter	100g	20%	Inoculation / Leavening
Salt	10g	2%	Flavor and gluten structure
Total	960g	192%	Combined dough batch

Why Bakers Use This Notation

- Scalability:** Knowing the percentages allows you to scale a batch up or down instantly for 1 loaf or 500 loaves without changing the underlying dough dynamics.
- Hydration & Texture Readouts:** A baker can glance at the water percentage ("hydration") and immediately know how the dough will handle (e.g., 60% yields a firm, easy-to-handle dough, whereas 80%+ yields an open-crumb sourdough or wet focaccia).
- Universal Standard:** It serves as a shared language across bakeries worldwide, making it straightforward to compare formulas, adjust single variables (like raising salt or lowering yeast), or troubleshoot failed bakes.