



BAKELS GLUTEN FREE ARTISAN BREAD MIX

OVERVIEW

A traditional-style, gluten-free mix to create authentic artisan breads, rolls, pizza bases and Mediterranean breads.

INGREDIENTS

Potato Starch, Maize Starch, Sugar, Psyllium Husk Powder, Rice Starch, Stabilisers (464, 466), Salt, Potato Protein Powder, Buckwheat and Quinoa Sourdough Powder, Carob Germ Powder, Emulsifiers (471, 472e), Dried Yeast Extract, Burnt Sugar, Flavouring, Free flow agent (170), Enzyme

PACKAGING

Code	Size	Type	Palletisation
393222	10 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,371.00
Protein (g)	2.30
Fat- Total g	0.50
Fat - Saturated g	0.20
Carbohydrate (g)	74.30
Carbohydrate-Sugars g	6.70
Dietary Fibre g	7.30
Sodium mg	776.00

METHOD

Group 1	
Ingredient	KG
Bakels Gluten Artisan Mix	1.000
Water (25-30°C)	0.900
Bakels Instant Active Dried Yeast	0.023
Vegetable Oil	0.050
Total Weight: 1.973	

DESCRIPTION

GLUTEN FREE ARTISAN BREAD - (Using Gluten Free Artisan Mix) 1. Using a beater, attached add all ingredients to the mixing bowl and mix for 1 minute on slow speed 2. Scrape Down 3. Mix for 4 minutes on medium speed 4. Place dough onto a gluten free, dusted bench and shape as required 5. Place onto a greased baking tray and proof for 35 minutes 6. Cut surface as required 7. Bake at 220°C for 25-30 minutes



STORAGE

Store below 25°C in clean, dry conditions and protected from direct sunlight.



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

No added allergens



CATEGORY

Gluten Free Products



INGREDIENT FEATURES

Gluten Free



FINISHED PRODUCT

Bread