



# **BAKELS MULTISEED BREAD MIX**

### **OVERVIEW**

A clean label multi-seed bread mix for bread and rolls. Contains a variety of seeds including sunflower kernels, linseeds, pumpkin seeds and oats.

#### **INGREDIENTS**

Wheat flour (thiamine, folate), Multi Seeds (23%) (sunflower kernels, linseeds, pumpkin seeds, oats), Wheat Bran, Rye flour, Gluten (wheat), Wheat Sour, Iodised Salt, Soy Flour, Caramelised Sugar (wheat), Antioxidant (ascorbic acid), Enzyme (amylase) (wheat)

## **PACKAGING**

Code	Size	Туре	Palletisation
394752	12.5 KG	Bag	



#### **NUTRITIONAL INFORMATION**

Туре	Value
Energy (kJ)	1,610.00
Protein (g)	16.20
Fat- Total g	10.90
Fat - Saturated g	1.30
Carbohydrate (g)	51.30
Carbohydrate-Sugars g	2.40
Dietary Fibre g	7.80
Sodium mg	456.00

#### **METHOD**

Group 1

IngredientKGBakels Multiseed Bread Mix12.500Bakels Instant Active Dried Yeast0.190Water (Variable)6.500

Total Weight: 19.190

#### **DESCRIPTION**

Bread and Rolls 1. Thoroughly develop the dough for 8-10 minutes using a spiral mixer. 2. Finished dough temperature 28°-30°C. 3. Floor time 10-15 minutes. 4. Divide and rest for 10 minutes. 5. Mould and place in tins and trays. 6. Final proof approximately 45 minutes. 7. Bake at 220°C.

#### **ADDITIONAL INFORMATION**

A complete mix, just add water and yeast.

Excellent flavour.

Variety of seeds for an alternative to white bread.



STORAGE

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



SHELF LIFE

182 days



TYPE

Bag



#### **ALLERGENS**

Contains: wheat, gluten, soy, May be present due to shared equipment: egg, milk and sulphites



Bread Mixes and Concentrates



FINISHED PRODUCT

Bread