BAKELS
BAKERY INGREDIENTS SINCE 1904

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JOGGA BREAD MIX

OVERVIEW

A premix for the manufacture of breads and rolls that contain a variety of grains. A good source of fibre per 2 x 40g slices.

INGREDIENTS

Wheat flour (thiamine, folate), Kibbled soy beans, Malted Wheat Flakes, Wheat Bran, Gluten (wheat), Iodised Salt, Vegetable Oil (antioxidant (307)), Sugar, Soy Flour, Roasted Barley Malt, Vegetable Fat, Dextrose, Antioxidant (300), Enzyme (1100)

PACKAGING

Code	Size	Type	Palletisation
392001	15 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,480.00
Protein (g)	21.10
Fat- Total g	6.40
Fat - Saturated g	1.00
Carbohydrate (g)	47.60
Carbohydrate-Sugars g	5.20
Dietary Fibre g	8.10
Sodium mg	1,450.00

METHOD

Group 1		
Ingredient	KG	%
Jogga Bread Mix	15.000	50.00
Bakers Flour	15.000	50.00
Bakels Instant Active Dried Yeast	0.300	1.00
Water (Variable)	18.450	61.00
	Total Weight: 48.750	

DESCRIPTION

1. Place all ingredients in machine bowl. 2. Thoroughly develop the dough. 3. Finished dough temperature 30°C. 4. Allow dough to recover for 15 minutes. Scale and mould to desired shape. 5. Prove, then bake at 230°C. 6. Note: Requires 10?15% more development than white bread.

ADDITIONAL INFORMATION

Product Info:
Use 1:1 with flour and avoid weighing errors.
Wholesome and healthy image.
High in fibre (2 x 40g slices).
Excellent keeping qualities of the finished baked goods.
Nutty grain taste.
Sweet or fruit recipe variations available.

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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

CATEGORY

Bakery Mixes

INGREDIENT FEATURES

Vegan

FINISHED PRODUCT

Bread, Rolls