

Product Specification

Wednesday, 13 November 2019

BREAD, ROLL AND MORNING GOODS - SPECIALITY AND HEALTHY BREAD MIXES

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Product Name: WHITE MULTISEED CONCENTRATE

Product Code: 394742

Information: Following on from the success of our original and award winning brown MULTISEED BREAD CONCENTRATE, a 'new' white and 'clean label' version is now available.

As the demand for filled rolls and sandwiches continues to grow, the market strives to look for new varieties of breads to keep up with ever changing tastes and demands to provide delicious and good eating breads which are full of flavour.

WHITE MULTISEED BREAD CONCENTRATE will be of particular interest to sandwich makers, as it has been developed to produce the popular courser open texture and seed visible style of bread.

WHITE MULTISEED BREAD CONCENTRATE when used on a 50/50 ratio with white flour, plus yeast and water, provides great eating premium bread which has an appealing appearance, excellent volume, a soft eating crumb and good fresh keeping qualities.

WHITE MULTISEED BREAD CONCENTRATE is packed full of delicious, eating ingredients including, sour dough flavours, pumpkin, linseed and sunflower seeds, wheat bran and oat flakes, all providing that extra texture and bite.

Bread produced from WHITE MULTISEED BREAD CONCENTRATE is low in saturated fats and sugar, and a source of fibre and protein

The salt level has also been reduced to meet the Food Standard Agency (FSA) salt guidelines for 2012 (1gm per 100gms of bread).

KGS

4.000 WHITE MULTISEED BREAD CONCENTRATE

4.000 White Flour

0.200 Yeast

3.440 Water (Approx)

MIXING TIME

Conventional: 20 minutes

High Speed: 2 minutes

Spiral: 2 minutes slow, 5 minutes fast

METHOD

Dough temperature 25°C (77°F)

Scale at 900gms

Prove 50 minutes approx

Bake for approx 35 minutes

Bake: 220°C (430°F)

Water & yeast levels should be monitored and adjusted as necessary to suit processing conditions.

For further recipes and full product specification please email technical@bakels.com