



BAKELS COUNTRY OVEN MULTISEED BREAD MIX

OVERVIEW

It is a delicious and nutritious food. It comprises pumpkin, linseed and sunflower seeds, combined with wheat bran and oat flakes to make a tasty bread with extra bite despite its coarse and open texture.

USAGE

100% on total flour

INGREDIENTS

Wheat Flour, Sunflower Seeds, Linseeds, Flour Protein, Pumpkin Seeds, Oats, Rye, Wholemeal Bran, Dehydrated Sour Dough, Salt, Sugar, Permitted Colouring (E150(d)), Permitted Emulsifier (E472 (E)), Mineral Salt (E170), Flour Improver (E300), Enzyme

PACKAGING

Code
3993

Size
15 KG

Type
Bag

Palletisation

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,660.00
Energy (Kcal)	397.00
Protein (g)	18.80
Fat (g)	19.20
Fat (of which saturates)(g)	1.70
Carbohydrate (g)	44.30
Carbohydrate (of which sugars)(g)	3.50
Fibre (g)	3.30
Sodium (g)	1,270.00

METHOD

Group 1	
Ingredient	KG
BAKELS COUNTRY OVEN MULTISEED BREAD MIX	1.000
Bread Flour	1.000
BAKELS INSTANT ACTIVE DRIED YEAST	0.020
Water	1.050
Total Weight:	3.070

DESCRIPTION

1. Mix into a well develop dough. 2. Allow dough to rest for 15 minutes before process. 3. Scale 450 g dough and mould into oblong shape,give approximate 60 minutes proofing at 35°C and 75% relative humidity. 4. Bake at 210°C for 30 minutes.



STORAGE

Cool and dry conditions 18 ± 2°C
Cool and dry conditions
18 ± 2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Wheat, Wheat Products, Rye,
Rye Products, Barley, Barley
Products



CATEGORY

Breads, Rolls & Pastry, Bread Mixes



FINISHED PRODUCT

Multiseed Low Gi Bread



BRANDS

Bakels