



## BAKELS SOY AND LINSEED BREAD CONCENTRATE

### OVERVIEW

Soy & Linseed bread is ideal bread for daily consumption. Soy, is a commonly known as great vegetarian source of protein , minerals & vitamins. Linseeds containing Omega 3 the essential fatty acid, Alpha-Linoleic Acid (ALA) which helps to maintain healthy levels of cholesterol.

### USAGE

100% on total flour

### INGREDIENTS

Wheat Flour, Kibbled Soy, Linseeds, Kibbled Wheat, Kibbled Rye, Flour Protein, Salt, Yeast Food (E516), Flour Improver (E300), Enzyme

### PACKAGING

Code	Size	Type	Palletisation
3975	15 KG	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,530.00
Energy (Kcal)	366.00
Protein (g)	21.50
Fat (g)	12.00
Fat (of which saturates)(g)	0.70
Carbohydrate (g)	41.70
Carbohydrate (of which sugars)(g)	1.70
Sodium (mg)	978.00

## METHOD

Group 1	
Ingredient	KG
BAKELS INSTANT ACTIVE DRIED YEAST	0.020
Water	1.100
Bread Flour	0.300
BAKELS SOY & LINSEED BREAD CONCENTRATE	1.000
Whole Wheat Flour	0.700
<b>Total Weight:</b>	<b>3.120</b>
Group 2	
Ingredient	KG
BAKELS INSTANT ACTIVE DRIED YEAST	0.020
Water	1.100
Bread Flour	1.000
Oil	0.020
BAKELS SOY & LINSEED BREAD CONCENTRATE	1.000
<b>Total Weight:</b>	<b>3.140</b>

## DESCRIPTION

1. Mix all ingredients for 11 minutes or until the dough is well developed. 2. Allow dough to rest for 8 - 10 minutes. 3. Scale and mould 450 gm or 350 gm of dough into desired shapes. 4. Prove the dough at 37°C and humidity 75. 5. Bake the dough.



### STORAGE

Cool and dry conditions  $18 \pm 2^{\circ}\text{C}$   
Cool and dry conditions  
 $18 \pm 2^{\circ}\text{C}$



### SHELF LIFE

365 days



### TYPE

Bag



### ALLERGENS

Wheat, Wheat Products, Rye,  
Rye Products, Soy, Soy  
Products



### CATEGORY

Breads, Rolls & Pastry, Bread Mixes



### FINISHED PRODUCT

Soy & Linseed Bread (with Whole  
Wheat Flour)



### BRANDS

Bakels