



BAKELS WHOLE WHEAT BREAD MIX

OVERVIEW

Powdered form premix for the convenient preparation of Whole Wheat Bread. This mix containing multi grains giving the finished bread a wholesome and appetizing wheaten appearance.

USAGE

Mix with yeast and water before processing into delicious whole wheat bread

INGREDIENTS

Wholemeal Flour, Wheat Flour, Rye, Oats, Flaked Barley, Flour Protein, Wheat Flakes, Corn Grits, Sugar, Dehydrated Sour Dough, Salt, Malt Flour, Permitted Emulsifier (E472 (E)), Permitted Colouring (E150(A)), Flour Improver (E300), Enzyme

PACKAGING

Code	Size	Type	Palletisation
3953	15 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,430.00
Energy (Kcal)	342.00
Protein (g)	14.80
Fat (g)	2.80
Fat (of which saturates)(g)	0.90
Carbohydrate (g)	62.10
Carbohydrate (of which sugars)(g)	1.40
Sodium (mg)	560.00

METHOD

Group 1	
Ingredient	KG
BAKELS WHOLE WHEAT BREAD MIX	2.000
BAKELS INSTANT ACTIVE DRIED YEAST	0.020
Water	1.120
Total Weight:	3.140

DESCRIPTION

1. Place Group 1 into mixing bowl and mix for 12 minutes or until the dough is well developed. 2. Allow dough to rest for 8 – 10 minutes. 3. Scale and mould 500gm of dough into desired shape (open top and sandwich). 4. Prove the dough at 37°C and humidity 75. 5. Bake the dough at 220°C



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, Oats, Oat Products, Sulphites



CATEGORY

Breads, Rolls & Pastry, Bread Mixes



FINISHED PRODUCT

Whole Wheat Brand



BRANDS

Bakels