



## BAKELS WHOLEMEAL BREAD MIX

### OVERVIEW

Powdered form premix for the convenient preparation of high quality Wholemeal Bread.

### USAGE

Mix with yeast, water and shortening before processing into delicious wholemeal bread

### INGREDIENTS

Wholemeal Flour, Wheat Flour, Salt, Sugar, Flour Protein, Starch, Soy Flour, Enzyme, Flour Improver (E300), Rice Starch, Soya

### PACKAGING

Code	Size	Type	Palletisation
3952	15 KG	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,510.00
Energy (Kcal)	360.00
Protein (g)	13.80
Fat (g)	2.10
Fat (of which saturates)(g)	0.30
Carbohydrate (g)	67.40
Carbohydrate (of which sugars)(g)	2.30
Dietary Fibre (g)	2.30
Sodium (mg)	728.00

## METHOD

Group 1	
Ingredient	KG
BAKELS WHOLEMEAL BREAD MIX	1.000
Water	0.635
BAKELS INSTANT ACTIVE DRIED YEAST	0.014
Shortening	0.033
<b>Total Weight: 1.682</b>	

## DESCRIPTION

1. Place all ingredients into mixing bowl and mix for 10-12 minutes or until the dough is well developed. 2. Allow dough to rest for 5 – 10 minutes. 3. Scale and mould 300gm of dough into desired shape. 4. Prove the dough at 37°C and humidity 75. 5. Bake the dough at 220°C with steam.



### 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, Soy, Soy Products, Sulphites



### CATEGORY

Breads, Rolls & Pastry, Bread Mixes



### FINISHED PRODUCT

Wholemeal Bread



### BRANDS

Bakels