



GOLIATH GRAHAM BREAD MIX

OVERVIEW

For the convenient production of wholemeal bread and rolls

USAGE

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

INGREDIENTS

Wholemeal Flour, Wholemeal Bran, Wheat Flour, Flour Protein, Salt, Vegetable Oil, Sugar, Emulsifiers (E472e, E471), Non Fat Milk Solids

PACKAGING

Code	Size	Type	Palletisation
3912	15 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,310.00
Energy (Kcal)	313.00
Protein (g)	18.40
Fat (g)	4.10
Fat (of which saturates)(g)	1.40
Carbohydrate (g)	55.90
Carbohydrate (of which sugars)(g)	1.50
Dietary Fibre (g)	15.90
Sodium (mg)	1,490.00

METHOD

Group 1	
Ingredient	KG
GOLIATH GRAHAM BREAD MIX	0.300
Water	0.400
Total Weight:	0.700
Group 2	
Ingredient	KG
Bread Flour	0.700
Chilled Water	0.120
Brown Sugar	0.060
BUTTA BUTTEROILS SUBSTITUTE	0.050
Honey	0.040
LECITEM PUMPABLE-S	0.020
BAKELS INSTANT ACTIVE DRIED YEAST	0.012
Salt	0.008
MONOFRESH	0.006
Total Weight:	1.016
Group 3	
Ingredient	KG
Raisin	0.400
Total Weight:	0.400

DESCRIPTION

1. Presoak Group 1 for at least 3 hours. 2. Add all the ingredients in Group 1 and 2, mix into a well develop dough. 3. Finally add Group 3 and mix evenly. 4. Allow dough to rest before process. 5. Scale to desired dough weight. 6. Proof and bake at 220°C



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, Milk,
Milk Products



CATEGORY

Breads, Rolls & Pastry, Bread Mixes



FINISHED PRODUCT

Fruity Graham Bread|Goliath Graham Baguette