



11 GRAINS BROT

For multi-cereal bread with 11 nutritious grains and seeds.

- ✓ Nutritious blend with 11 seeds, grains & cereals.
- ✓ Artisan bread with excellent malty taste and aroma.
- ✓ Special enzyme blend provides good shelf life.

11 GRAINS BROT

SwissBake® 11 Grain Brot is a specially blended bread concentrate to make a highly nutritious multigrain and multi-cereal bread that is a superior variant to the regular multigrain or seeded breads. In addition to its unique formulation with high content of seeds, grains and cereals, it also includes malted sourdough powder and special enzymes that impart a good volume, open texture and increased shelf life to the bread. This product is ideal to cater to health conscious consumer or for multigrain bread lovers alike and a great addition to your product offerings.



BAKER RECIPE

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|-------------------------|---------------|
| Refined Wheat Flour | 750 gm |
| 11 GRAINS BROT | 250 gm |
| Water | 600 gm |
| Fresh Yeast / Dry Yeast | 30 gm / 12 gm |

INGREDIENTS

Wheat Flour, Linseeds, Sunflower Seeds, Vital Wheat Gluten, Niger Seeds, Chia Seeds, Ragi Flour, Pearl Millet Flour, Amarnath Flour, Barley Flour, Oat Flour, Maize Flour, Wheat Bran, Malt Flour, Starch, Improver (1100), Antioxidant (INS300).

BAKING METHOD

Place all the ingredients in a mixing bowl. Use a spiral mixer, mix on a slow speed for 4 minutes and then mix on a fast speed for 6 minutes. Dough temperature should be between 24°C to 26°C. Bulk fermentation for 30 minutes. Scale the dough weight to 500 gm. Intermediate proof not required. Final proof for 60 minutes at 32°C under 75% relative humidity. Bake at 230°C under falling temp. of 210°C for approximately 30 minutes - 40 minutes for 500 gm piece of dough. Bake with lots of steam.

