



SWISSBAKE®
INNOVATIVE BAKING SOLUTIONS

MALTO EXTRA DARK 50

A multigrain mix for preparation of dark multigrain bread.

Weight 500 g 500 g
Metric 100 g 100 g
Spoon/Day/Teaspoon 20 g 20 g / 1.7 g

BAKING METHOD
Place all the ingredients in the mixing bowl. Mix on slow speed for 4 minutes and at fast speed for 6 minutes. Dough temperature should be kept between 24°C to 26°C. Bulk ferment for 20 minutes. Scale the dough weight to 300 g and shape as desired. Final proof for 40 minutes to 90 minutes at 26°C under 90% relative humidity. Bake at 220°C under a falling temperature of 200°C for 26 minutes to 30 minutes. Place with top of steam.

INGREDIENTS		
Whole Wheat Flour, Refined Flour, 100% Natural Cereals	Nutritional facts per 100 g net	
Dark Chocolate Chips, Coconut, Raisins, Walnuts, Pecan, Pine Nuts, Sesame, Chia, Flax, Poppy, Sunflower Seeds, Almonds, Oats, Maple Syrup, Raisins, Coconut Oil, Sesame Oil, Vanilla, Orange Zest, Sea Salt, Yeast, Soy Lecithin, Sorbitol, Sunflower Oil		
Energy (kJ)		2030
Energy (kcal)		487
Carbohydrate (g)		49.2
Fibre (g)	3.3	
Fat (g)	10.8	
Protein (g)	7.3	

MALTO EXTRA DARK 50

For rich dark multigrain breads with malty taste & aroma.

MALTO EXTRA DARK 50

Malto Extra Dark 50 is a multigrain mix for preparation of dark multigrain bread. It contains blend of seeds like sunflower seeds, linseed, corn, sesame seeds, oats and rye along with malted barley. Using this mix you bake perfect malty multigrain bread varieties.



- ✓ *High in nutrition and fibre content.*
- ✓ *Includes natural malt for rustic taste.*
- ✓ *No artificial colours or flavours.*
- ✓ *Easy to prepare with consistent output.*

RECIPE

Wheat Flour	500 gm
MALTO EXTRA DARK 50	500 gm
Water	565 gm - 600 gm
Fresh Yeast / Dry Yeast	30 gm / 12 gm

INGREDIENTS

Whole Wheat Flour, Wheat Flour, Vital Wheat Gluten, Sunflower Seeds, Linseed, Malted Barley Flour, Rye Flour, Soya Grits, Salt, Rye Sourdough Powder, Maize Grits, Wheat Bran, Soya Flakes, Malted Wheat Flakes, Sesame Seeds, Oat Flakes, Emulsifier E471, Caraway Seed, Vitamin C (E300), Blend of Enzymes.

BAKING METHOD

Place all the ingredients in a mixing bowl. Use spiral mixer, mix on a slow speed for 4 minutes and then mix on a fast speed for 6 minutes. Dough temperature should be at 24°C to 26°C. Bulk fermentation for 30 minutes. Scale the dough weight to 500 gm. Intermediate proof not required. Final proof for 50 minutes to 60 minutes at 32°C under 75% relative humidity. Bake at 230°C under falling temp. of 200°C for approximately 30 minutes to 40 minutes for 500 gram piece of dough. Bake with lots of steam.

