



SWISSBAKE
INNOVATIVE BAKING SOLUTIONS

MULTIGRAIN BREAD MIX

Preparing a range of multigrain breads, rolls & buns.

Yield	Preparation	Portion	Preparation	Portion
800 g/28 oz	100 g/3.5 oz	600 g/21 oz	80 g/2.8 oz	520 g/18.3 oz

BAKING METHOD
Place all the ingredients in a mixing bowl, using a spiral mixer, rub-in or a kneader for 2 minutes until the mix is a soft dough for 8 – 10 minutes. Dough temp should be at 20°C/68°F. Roll out for 30 minutes. Shape the dough weight for 600 g/21 oz. Intermix with seed and malted flour. Proof for 45 minutes at 25°C/77°F. Bake for 15 minutes at 200°C/392°F under high temp, at 200°C for 30-40 min. Add for 100 g/3.5 oz per case if dough. Bake on one side of oven.

INGREDIENTS	
Wholemeal Flour, High Whole Grain, Colored Salt, Whole Eggs, Coconut, Softener, Yeast, Soft Fat, Sun Oil, Sesame Seeds, Malted Barley, Colored Malt, Malted Flour, Sunflower Seeds, Softener, Salt, Malt or Natural Functional Ingredients.	Nutritional facts per 100 g/3.5 oz Energy (kJ) 1500 Protein (g) 9.5 Carbohydrate (g) 66.2 Fiber (g) 4.7 Fat (g) 10.2 Moisture (g) 10.5 Reference value

Product #B33320

MULTIGRAIN BREAD MIX

Premix to prepare multigrain breads with sourdough.

- ✓ High concentration of seeds & cereal
- ✓ Imparts good volume and softness
- ✓ Contains natural sourdough & malt

MULTIGRAIN BREAD MIX

SwissBake[®] Multigrain Bread Mix is an economical concentrated blend of various seeds and grains for preparing a range of multigrain breads, rolls & bun. This premix includes a blend of ingredients such as sunflower seeds, linseeds and different types of healthy grains like wheat, oat, corn and barley which allow you to bake naturally healthy multigrain breads. This multigrain bread premix is also enriched with natural sourdough powder to give your multigrain breads a rustic aroma and taste profile without any artificial ingredients. With its easy to use recipe and baking procedure, the **SwissBake[®] Multigrain Bread Premix** proves to be an ideal economical solution for all the industrial and commercial bakers around the world who want to delight their customers with naturally healthy multigrain breads.

DOSAGE

15% of the flour quantity

RECIPE

Refined Wheat Flour (Maida)	850 gm
MULTIGRAIN BREAD MIX	150 gm
Water (Approx.)	600 gm
Oil (Optional)	25 gm
Sugar (Optional)	35 gm
Fresh Yeast / Dry Yeast	30 gm / 10 gm

METHOD

Place all the ingredients in a mixing bowl. Using a spiral mixer, mix on a slow speed for 2 minutes and then mix on a fast speed for 8 - 10 minutes. Dough temp should be at 24°C to 26°C. Bulk ferment for 30 minutes. Scale the dough weight to 500 gm. Intermediate proof not required. Final proof for 40 minutes at 32°C under 75% relative humidity. Bake at 230°C under falling temp. of 200°C for approx. 30 - 40 minutes for 400 gm to 500 gm piece of dough. Bake with lots of steam.

INGREDIENTS

Wheat Flour, Wheat Bran, Linseeds, Sunflower Seeds, Oat Flakes, Corn Grits, Malted Barley, Sour Dough Powder, Emulsifiers, Ascorbic Acid, Blend of Various Functional Enzymes.



PAPER BAG
(5kg x 4)



12%



DRY AND HYGIENIC
ENVIRONMENT



FROM
MFG. DATE

