

SELECT MS CHOICE SIX GRAIN

SwissBake[®] Select Ms Choice Six Grain Mix is a unique premix for the preparation of healthy multigrain bread enriched with cereals and seeds. This special premix is formulated by combining 6 different kinds of cereal that include wheat, oat, barley, rye, millet and corn along with in seeds and sesame seeds to make this a perfectly healthy multigrain bread. Natural sourdough has been added to give a rustic aroma & artisan texture to the bread. This premix is best suited for premium bakeries and star hotels where there is a high demand for healthy multigrain breads.



- ✓ *Healthy multigrain bread rich in grains & seeds*
- ✓ *Contains 6 different types of cereals*
- ✓ *Easy to bake with consistent baking results*

BAKER RECIPE

Wheat Flour	2500 gm	2500 gm
SELECT MS CHOICE SIX GRAIN	5000 gm	2875 gm
Rye Flour	-	1125 gm
Water	4150 gm	4750 gm
Fresh Yeast	150	140 gm

INGREDIENTS

Coarse Ground Oats, Coarse Ground Barley, Coarse Ground Wheat, Sesame Seeds, Millet, Rye Flour, Corn Semolina, Linseeds, Coarse Ground Rye, Salt, Rye Sour Dough, Malted Rye Flour, Malted Barley Extract, Wheat Flour, Wheat Gluten, Malted Wheat Flour, Spices, Flour Improver, E300 and Enzymes.

BAKING MTHOD

Mix on a slow speed for 4 minutes and high speed for 6 minutes. Dough temperature should be kept between 24°C - 26°C. Bulk fermentation for 30 min. Scale the weight to 450 gm to 500 gm dough. Final proof for 30 - 40 minutes on 32°C under 75% relative humidity. Baking temperature at 230°C under falling 210°C for approx. 35 minutes to 40 minutes.

PACK

PAPER BAG
(5 kg x 4)

DOSAGE



15%

STORAGE

DRY AND HYGIENIC
ENVIRONMENT

SHELF LIFE

FROM
MFG. DATE