



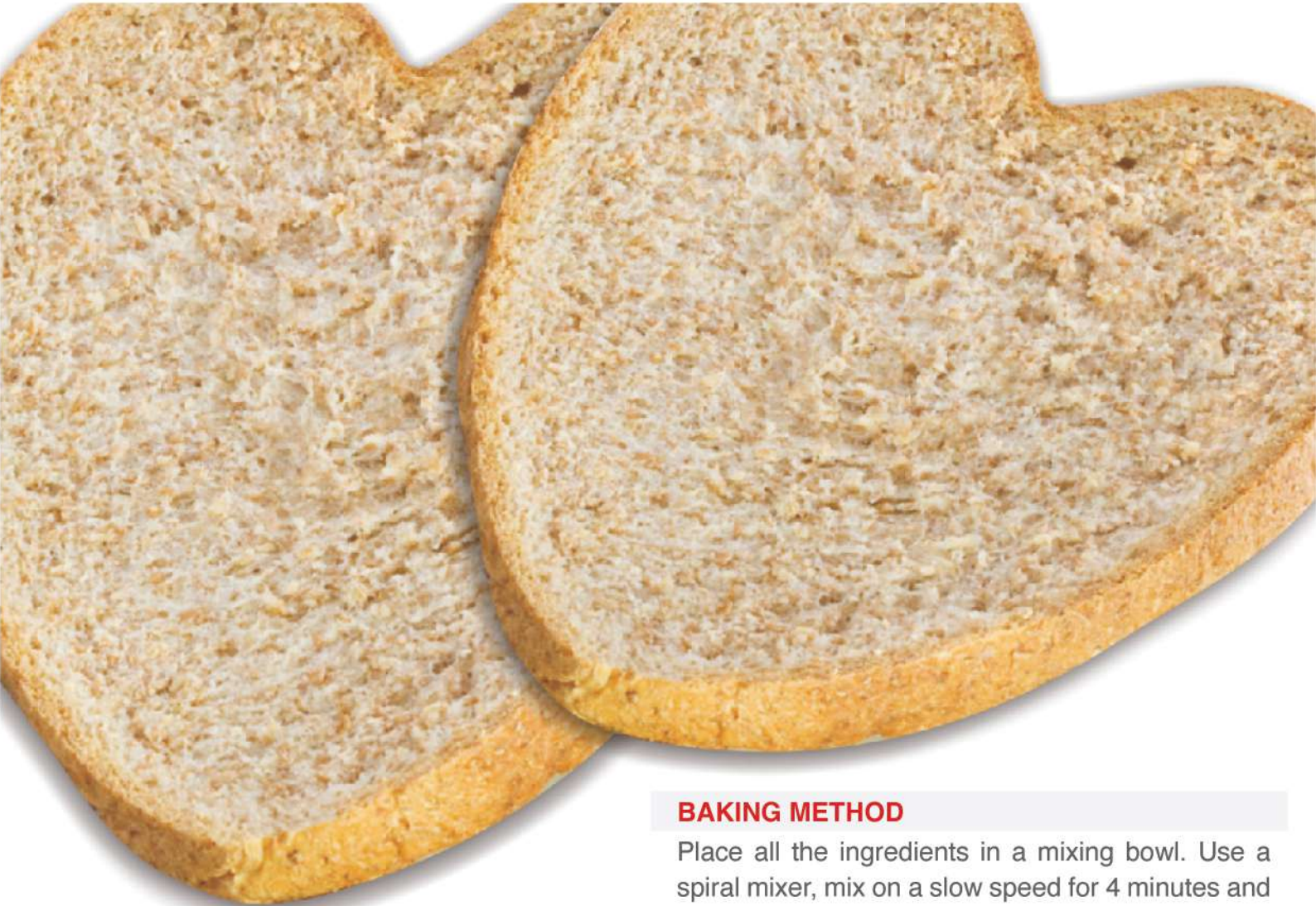
WEIZEN BRAUNIS BROT 20

Whole meal high fibre brown bread.

- ✓ High protein and fibre content for good health
- ✓ Makes tasty authentic whole meal bread
- ✓ Good volume and excellent texture
- ✓ Classic European crusty bread

WEIZEN BRAUNIS BROT 20

SwissBake® Weizen Braunis Brot 20 is a premix for preparing wholesome brown bread with natural flavour & texture. Key ingredients like dehydrated sour dough, malted barley flour and wheat bran make not just brown but healthy brown bread.



BAKER RECIPE

Wheat Flour	800 gm
WEIZEN BRAUNIS BROT 20	200 gm
Water	580 gm - 600 gm
Fresh Yeast / Dry Yeast	30 gm / 12 gm

INGREDIENTS

Refined Wheat Flour, Wheat Bran, Salt, Vital Wheat Gluten, Dehydrated Wheat Sour Dough, Barley Malt, Emulsifiers (E472a, E472b), Vitamin C, Vegetable Source Enzyme Blend.

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 5 minutes. Dough temperature should be kept between 24°C to 26°C. Bulk ferment for 30 minutes. Scale the dough weight for 500 gm & shape as desired. Intermediate proofing 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 approximately 45 minutes for 500 gm piece. Bake with lots of steam.



PAPER BAG
(5kg x 4)

DOSAGE



20%

STORAGE



DRY AND HYGIENIC
ENVIRONMENT

SHELF LIFE



FROM
MFG. DATE