



SWISSBAKE®
INNOVATIVE BAKING SOLUTIONS

WHOLEMEAL BRAUNIS

A complete mix to prepare high fibre whole wheat brown bread slices.

- **WHOLEMEAL** 800 g (1 lb)
• **Water** 450 g (16 oz)
• **Fresh Dry Yeast** 20 g (0.7 oz)

BAKING METHOD

Place all the ingredients in a mixing bowl. Use water rather than milk, as it does better for 4 minutes and then 100 ml of hot water for the rest. Dough temperature should be maintained between 24°C to 28°C. Knead thoroughly for 18 minutes. Divide the dough (weight for 400 g) in 800 g), kneadable proof for 10 minutes. Proof proof for 90 to 95 minutes at 20°C under cover until the humidity. Bake at 200°C (upper heating oven) at 210°C for approximately 35 to 45 minutes.

INGREDIENTS

Wholemeal Flour, Whole Grain, Whole Wheat Flour, Malt Flour, Sugar, Salt, Baking Powder, Yeast, Milk, Eggs, Fruit, Cinnamon (E414), Malic Acid, Malic Acid, Citric Acid, Potassium Sorbate (E202), L-Ascorbic Acid (E300), Lecithin (E322).

Nutritional facts per 100 gm*

Energy (kJ)	893
Energy (kcal)	212
Carbohydrate (g)	57.1
Fibre (g)	3.3
Fat (g)	0.2
Protein (g)	12.4

* As per label

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Product #BIZ380

Produced in Switzerland

WHOLEMEAL BRAUNIS

Complete mix for preparing whole wheat brown bread rich in dietary fibre.

WHOLEMEAL BRAUNIS

SwissBake[®] Wholemeal Braunis is a complete mix to prepare high-fibre whole meal brown bread loaves. This mix reliably produces a fibre-rich brown bread with wholesome flavour and excellent volume.



- ✓ *Made using the best quality dry mashed potatoes.*
- ✓ *Produces tender and light-textured buns.*
- ✓ *Soft and moist for best eating qualities.*
- ✓ *Long shelf life, stays soft for days.*

BAKER RECIPE

WHOLEMEAL BRAUNIS	1000 gm
Water	600 - 620 gm
Fresh Yeast / Dry Yeast	30 / 12 gm

INGREDIENTS

Refined Wheat Flour, Wheat Bran, Whole Wheat Flour, Vital Wheat Gluten, Salt, Malted Wheat Flour, Barley Malt, Soya Flour, Emulsifiers (E481, E471) Palm, Vitamin C, Vegetable Sourced Blend Of Functional Enzymes.

BAKING METHOD

Place all the ingredients in a mixing bowl. Use spiral mixer to mix on a slow speed for 4 minutes and then mix on a fast speed for 6 minutes. Dough temperature should be maintained between 26°C to 28°C. Bulk fermentation for 15 minutes. Scale the dough weight for 450 gm to 500 gm. Intermediate proof for 10 minutes. Final proof for 50 min to 60 minutes at 28°C under 85% relative humidity. Bake at 230°C under falling temp. of 210°C for approximately 30 to 35 minutes.

