



COUNTRY OVEN MULTISEED BREAD CONCENTRATE

OVERVIEW

Country Oven Multiseed Bread Concentrate is a versatile 50/50 concentrate.

BENEFITS INCLUDE:

- Containing pumpkin, linseed and sunflower seeds, wheat bran and oat flakes for that extra bite to this darker style of bread.
- Producing a coarser, open texture.
- Consolidate your ingredients with this versatile concentrate – produce Artisan bread, cookies, scones and more from this one concentrate.
- A wholesome source of protein and fibre.

USAGE

50/50 ratio with flour.

INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Sunflower Seeds, Brown Linseed, Wheat Gluten, Pumpkin Seeds, Wholemeal Rye Flour, Oats, Wheat Bran, Dried Wheat Sourdough, Sugar, Salt, Caramelised Sugar, Emulsifier (E472e), Flour Treatment Agent (E300)

PACKAGING

Code	Size	Type	Palletisation
394720	16 KG	Bag	60

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,869.00
Energy (Kcal)	447.00
Fat (g)	20.90
Fat (of which saturates)(g)	3.10
Carbohydrate (g)	38.12
Carbohydrate (of which sugars)(g)	4.28
Protein (g)	18.89
Fibre (g)	8.07
Salt (g)	2.32

METHOD

Group 1	
Ingredient	KG
Multiseed Bread Concentrate	5.000
White flour	5.000
Yeast	0.250
Water	5.000
Total Weight: 15.250	

DESCRIPTION

Multiseed Bread 1. Place all of the ingredients into a spiral mixing bowl. 2. Mix on slow speed for 2 minutes. 3. Mix on fast speed for 5 minutes. 4. Dough temp 24-26C 5. Scale at 485/900g. 6. Prove for approximately 50 minutes. 7. Bake at 220°C (428°F) for 35 minutes.

ADDITIONAL INFORMATION

Alternative mixing:

Conventional 20 minutes.

High speed 2 minutes.

Free point of sale available on request.

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

270 days



TYPE

Powder



ALLERGENS

Wheat, Rye, Oats



CATEGORY

Bread, Roll & Morning Goods,
Speciality Bread Mixes



INGREDIENT FEATURES

Vegan, Vegetarian



FINISHED PRODUCT

Baguette, Cookies, Cracker,
Crusty Roll, Multiseed,
Panettone, Scone, Soft Roll,
Tin Bread



BRANDS

Country Oven