



COUNTRY OVEN WHITE MULTISEED BREAD CONCENTRATE

OVERVIEW

Country Oven White Multiseed Concentrate is a 50/50 concentrate, packed full of delicious eating ingredients.

BENEFITS INCLUDE:

- Includes sourdough flavours, pumpkin, linseed and sunflower seeds, wheat bran and oat flakes. Therefore, delivering that extra texture and bite.
- Perfect for sandwich makers with its coarser, open texture and visible seeds.
- A wholesome source of protein and fibre.

See also [Country Oven Multiseed Bread Concentrate](#).

USAGE

50/50 ratio with flour.

INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Iron, Thiamin, Nicotinamide), Sunflower Seeds, Brown Linseed, Oats, Wholemeal Rye Flour, Pumpkin Seeds, Dried Wheat Sourdough, Wheat Bran, Wheat Gluten, Sugar, Salt, Flour Treatment Agent (E300), Enzymes (Wheat)

PACKAGING

Code	Size	Type	Palletisation
394742	16 KG	Bag	60

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,741.00
Energy (Kcal)	415.00
Fat (g)	15.82
Fat (of which saturates)(g)	2.03
Carbohydrate (g)	49.15
Carbohydrate (of which sugars)(g)	3.86
Protein (g)	14.89
Fibre (g)	8.26
Salt (g)	2.30

METHOD

Group 1	
Ingredient	KG
Country Oven White Multiseed Bread Concentrate	4.000
White flour	4.000
Yeast	0.200
Water	3.440
Total Weight: 11.640	

YIELD

13 loaves

DESCRIPTION

White 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. Scale at 900g. 5. Prove for approximately 50 minutes. 6. 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.

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STORAGE

Cool and dry conditions



SHELF LIFE

270 days



TYPE

Powder



ALLERGENS

Wheat, Oats, Rye



CATEGORY

Bread, Roll & Morning Goods,
Speciality Bread Mixes



INGREDIENT FEATURES

Vegan, Vegetarian



FINISHED PRODUCT

Crusty Roll, Soft Roll, Tin
Bread



BRANDS

Country Oven