



CL MULTISEED BREAD CONCENTRATE

OVERVIEW

Similar to standard Country Oven Multiseed Bread Concentrate with the added benefit of being Clean Label.

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

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, Flour Treatment Agent (E300)

PACKAGING

Code	Size	Type	Palletisation
394740	16 KG	Bag	60

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,731.00
Energy (Kcal)	413.00
Fat (g)	15.84
Fat (of which saturates)(g)	2.03
Carbohydrate (g)	47.71
Carbohydrate (of which sugars)(g)	4.02
Protein (g)	16.32
Fibre (g)	8.26
Salt (g)	2.31

METHOD

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

YIELD

13 loaves

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. Scale at 900g. 5. Prove for approximately 50 minutes. 6. Bake at 220°C (428°F) for 35 minutes.



STORAGE

Cool and dry conditions



SHELF LIFE

270 days



TYPE

Powder



ALLERGENS

Wheat, Rye, Oats, Gluten



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