

BAKELS 8 GRAINS BASE

OVERVIEW

Mixes containing 8 type of grains for the production of bread or other bakery products,

USAGE

Refer to recipe

INGREDIENTS

Kibbled Soy, Linseeds, Wheat Flakes, Kibbled Barley, Oats, Corn, Flaked Barley, Corn Grits, Kibbled Wheat, Kibbled Rye, Millet

PACKAGING

Code	Size	Type	Palletisation
3927	1 KG	Per Pack	
3927	10 x 1 KG	Packs Per Carton	
3927	10 KG	Multiwall Polythene Lined Paper Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,500.00
Energy (Kcal)	358.00
Protein (g)	18.70
Fat (g)	13.80
Fat (of which saturates)(g)	1.10
Carbohydrate (g)	42.60
Carbohydrate (of which sugars)(g)	2.60
Sodium (mg)	7.00

METHOD

Group A	
Ingredient	KG
-	0.300
Water (variable)	0.300
Bread Flour	0.700
BAKELS INSTANT ACTIVE DRIED YEAST	0.010
Salt	0.015
Brown Sugar	0.030
Chilled Water	0.360
LECITEM SUPREME	0.025
-	0.020
Total Weight: 1.760	

DESCRIPTION

1. Pre-soaked 8 grains & warmed water together in a bowl for approx. 1 hour. 2. Add all the ingredients to a spiral mixer. 3. Mix the dough at a slow speed for 3 minutes, then continue to fast speed for another 9 minutes or until the dough is fully developed. 4. Divide the dough into 350g and shape them into a round loaves and roll out oblong loaves. 5. Proof the dough at 34°C with 80% humidity for approx. 40 minutes. 6. Inject steam and bake the dough at 220°C top heat and 200°C bottom heat for approx. 30 minutes or until fully baked with brown color.



STORAGE

Clean and cool conditions 18 ± 2°C



SHELF LIFE

365 days



TYPE

Carton, Pack, Paper Bag



ALLERGENS

Wheat, Wheat Products, Rye, Rye Products, Barley, Barley Products, Soy, Soy Products



CATEGORY

Other Products, Base



BRANDS

Bakels