

BAKELS FARMER MULTISEED BREAD MIX

INGREDIENTS

Bakels Farmer Multiseed Bread Mix

PACKAGING

Code	Size	Type	Palletisation
3917		Bag	

METHOD

Group A	
Ingredient	KG
BAKELS FARMER MULTISEED BREAD MIX	1.000
BAKELS INSTANT ACTIVE DRIED YEAST	0.013
Water	0.545
Total Weight: 1.558	

DESCRIPTION

1. Add in all the ingredients into a spiral mixer. 2. Mix the dough at slow speed for 3 minutes, then increase to a fast speed for an additional 9 minutes or until the dough is fully developed. The desired dough temperature is 26-28°C. 3. Let the dough rest for 8-10 minutes. 4. Scale and shape the dough into 450g portions as desired. 5. Proof the dough at 34°C with 80% humidity. 6. Bake the dough at 220°C for 25-30 minutes or until fully cooked with golden brown color. Cara-cara 1. Tambah semua bahan ke pengadun lingkaran. 2. Campurkan doh pada kelajuan rendah selama 3 minit, kemudian tingkatkan ke kelajuan yang tinggi selama 9 minit atau sehingga adunan dikembangkan sepenuhnya. Suhu doh yang dikehendaki ialah 26-28 °C. 3. Biarkan doh berehat selama 8-10 minit. 4. Skala dan bentuk doh menjadi 450g seperti yang dikehendaki. 5. Bukti doh pada suhu 34 ° C dengan kelembapan 80%. 6. Bakar doh pada suhu 220 °C selama 25-30 minit atau sehingga dimasak sepenuhnya dan mempunyai warna coklat keemasan.



SHELF LIFE

12 months days



TYPE

Bag



CATEGORY

Breads, Rolls & Pastry, Bread Mixes



INGREDIENT FEATURES

Bakels Farmer Multiseed Bread Mix



FINISHED PRODUCT

Multiseed Bread Loaf, Multiseeds Bread



BRANDS

Bakels