



Bakels Maize Optima

Overview

Concentrated mix for production of CORN BREAD.



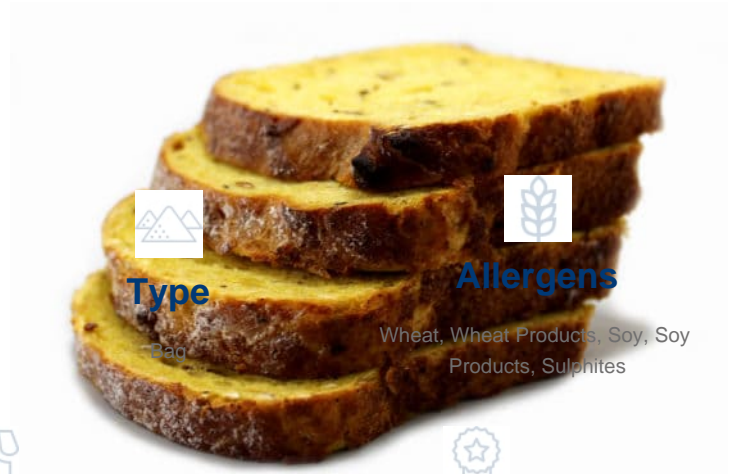
Storage

Cool and dry conditions $18 \pm 2^{\circ}\text{C}$



Shelf Life

365 days



Type

Bag

Allergens

Wheat, Wheat Products, Soy, Soy Products, Sulphites



Category

[Bread Mixes](#), [Breads, Rolls & Pastry](#)



Finished Product

[Corn Bread](#)



Brands

[Bakels](#)

Usage

100% on total flour

Ingredients

Wheat Flour, Maize Flour, Kibbled Soy, Sunflower Seeds, Corn Grits, Salt, Flour Protein, Starch, Soy Flour, Permitted Flavouring, Flour Improver (E300), Enzyme, Riboflavin (E101i)

Packaging

Code	Size	Type	Palletisation
3921	10 KG	Bag	



Ingredients

Group 1		
Ingredient		KG
BAKELS MAIZE OPTIMA		1.000
Bread Flour		1.000
BAKELS INSTANT ACTIVE DRIED YEAST		0.020
Water		1.200
	Total Weight:	3.220

Mix Group 1 for 3 Minutes at slow speed and then 6-7 minutes on high speed or until the dough is well developed. Allow dough to rest for 25 minutes. Scale 500 gm of dough and rest further for 25 minutes. Mould the dough into desired shapes. Prove the dough at 37°C and humidity 75. Bake the dough.

Nutritional Information

Type	Value
Energy (kJ)	1590
Energy (Kcal)	380
Protein (g)	18.4
Fat (g)	11.1
Fat (of which saturates)(g)	0.9
Carbohydrate (g)	38.7
Carbohydrate (of which sugars)(g)	1.7
Sodium (mg)	1170