



## BAKELS MAIZE OPTIMA

### OVERVIEW

Concentrated mix for production of CORN BREAD.

### USAGE

100% on total flour

### INGREDIENTS

-, Maize Flour, Kibbled Soy, Sunflower Seeds, Corn Grits, Salt, -, Starch, Soy Flour, Permitted Flavouring, Flour Improver (INS300), Enzyme, Riboflavin (INS101i)

### PACKAGING

Code	Size	Type	Palletisation
3921	10 KG	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,590.00
Energy (Kcal)	380.00
Protein (g)	18.40
Fat (g)	11.10
Fat (of which saturates)(g)	0.90
Carbohydrate (g)	38.70
Carbohydrate (of which sugars)(g)	1.70
Sodium (mg)	1,170.00

## METHOD

Group A	
Ingredient	KG
BAKELS MAIZE OPTIMA	1.000
Bread Flour	1.000
BAKELS INSTANT ACTIVE DRIED YEAST	0.020
Water	1.200
<b>Total Weight:</b>	<b>3.220</b>

## DESCRIPTION

1.Add all the ingredients into mixing bowl. 2. Mix the dough with hook at slow speed for 3 minutes, then increase to fast speed for 6 minutes or until the dough is well developed. The desired dough temperature is 26-28°C. 3. Scale 350gm, mould the dough into desired shape. 4. Prove the dough at 35°C with 80% humidity for 60 minutes. 5. Inject steam and bake the dough at 220°C top heat and 210°C bottom heat for 30 minutes.



### STORAGE

Cool and dry conditions 18 ± 2°C



### SHELF LIFE

365 days



### TYPE

Bag



### ALLERGENS

Wheat, Wheat Products, Soy, Soy Products, Sulphites



### CATEGORY

Breads, Rolls & Pastry, Bread Mixes



### FINISHED PRODUCT

Corn Bread



### BRANDS

Bakels