



BAKELS WHOLE WHEAT BREAD MIX

OVERVIEW

Powdered form premix for the convenient preparation of Whole Wheat Bread. This mix containing multi grains giving the finished bread a wholesome and appetizing wheaten appearance.

USAGE

Mix with yeast and water before processing into delicious whole wheat bread

INGREDIENTS

Wheat Flour, Rye, Oats, Wheat Bran, Flaked Barley, -, Wheat Flakes, Corn Grits, Dehydrated Sour Dough, Salt, -, Malt Flour, Dextrose, Permitted Emulsifier (INS472(e)), Permitted Colouring (INS150(a)), Flour Improver (INS300), Enzyme

PACKAGING

Code	Size	Type	Palletisation
3953-15	15 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,430.00
Energy (Kcal)	342.00
Protein (g)	14.80
Fat (g)	2.80
Fat (of which saturates)(g)	0.90
Carbohydrate (g)	62.10
Carbohydrate (of which sugars)(g)	1.40
Sodium (mg)	560.00

METHOD

Group 1	
Ingredient	KG
BAKELS WHOLE WHEAT BREAD MIX	1.000
BAKELS INSTANT ACTIVE DRIED YEAST	0.010
Water	0.560
Total Weight:	1.570

DESCRIPTION

1. Add all the ingredients into a spiral mixer. 2. Mix the dough at a 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 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 450 gram seperti yang dikehendaki. 5. Buktikan 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.



STORAGE

Cool and dry conditions 18 ± 2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Wheat, Wheat Products, Rye, Rye Products, Barley, Barley Products, Oats, Oat Products, Sulphites



CATEGORY

Breads, Rolls & Pastry, Bread Mixes



FINISHED PRODUCT

Whole Wheat Brand



BRANDS

Bakels