



GOLIATH GRAHAM BREAD MIX

OVERVIEW

For the convenient production of wholemeal bread and rolls

USAGE

Mix with flour, yeast and water before processing into delicious wholemeal bread and rolls

INGREDIENTS

Wholemeal Flour, Wholemeal Bran, -, -, Salt, Vegetable Oil, -, Emulsifiers (INS472e, INS471), Non Fat Milk Solids

PACKAGING

Code	Size	Type	Palletisation
3912-15	15 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,310.00
Energy (Kcal)	313.00
Protein (g)	18.40
Fat (g)	4.10
Fat (of which saturates)(g)	1.40
Carbohydrate (g)	55.90
Carbohydrate (of which sugars)(g)	1.50
Dietary Fibre (g)	15.90
Sodium (mg)	1,490.00

METHOD

Group 1	
Ingredient	KG
GOLIATH GRAHAM BREAD MIX	0.600
Bread Flour	1.400
Salt	0.024
BAKELS INSTANT ACTIVE DRIED YEAST	0.024
Chilled Water	1.240
FINO SHORTENING	0.030
Total Weight:	3.318

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. Divide the dough into 350g and shape them into a round loaves and roll out oblong loaves. 4. Prove for approx. 60 -70 minutes or until the dough is fully proved at 34OC and 80% humidity. 5. Pre-heat oven with 220°C top heat and 200°C bottom heat. Inject steam and bake for approx. 30 minutes or until fully cooked with golden brown color. Cara-cara 1. Masukkan semua bahan ke dalam pengadun spiral. 2. Gaul adonan pada kelajuan rendah selama 3 minit, kemudian naikan kepada kelajuan tinggi selama 9 minit atau sehingga doh berkembang sepenuhnya. Suhu doh yang dikehendaki ialah 26-28°C. 3. Bahagikan doh kepada 350g dan bentukkan menjadi roti bulat dan gulungkan roti bujur. 4. Buktikan doh selama 60 -70 minit atau sehingga doh berkembang sepenuhnya dengan suhu 34OC dan kelembapan 80%. 5. Panaskan ketuhar dengan suhu atas 220°C atas dan suhu bawah 200°C . Suntikan stim dan bakar selama 30 -40 minit atau sehingga masak sepenuhnya dan berwarna perang keemasan.



STORAGE

Cool and dry conditions 18 ±
2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Wheat, Wheat Products, Milk,
Milk Products



CATEGORY

Bread Mixes



FINISHED PRODUCT

Fruity Graham Bread, Goliath Graham Baguette