V1.2

DARK GRAINY PREMIX

Premix for making dark multigrain bread with seeds.

- Added roasted malt for natural dark colour & malty taste
- High in fibre and nutrition content
- Made from 7 different seeds and cereals
- Easy to prepare concentrate

SWISSBAKE®
INNOVATIVE BAKING SOLUTIONS

CODE : B12400

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Additional salt required

DARK GRAINY PREMIX

Dark Grainy premix is perfect for making healthy dark multigrain bread with seeds. The roasted malt in the mix imparts a natural dark colour and malty taste to the bread.

BAKER RECIPE

Wheat Flour	800 gm
DARK GRAINY PREMIX	200 gm
Salt	20 gm
Water (approx.)	600 gm
Fresh Yeast / Dry Yeast	30 gm / 10 gm

INGREDIENTS

Wheat Flour, Sunflower Seeds, Flax Seeds, Sesame Seeds, Rolled Oats, Malted Wheat Flour, Malted Barley Flour, Malt Extract, Emulsifier (E481), Vitamin C , Blend of enzymes

BAKING METHOD

Place all the ingredients in a mixing bowl. Use spiral mixer, mix on a slow speed for 4 mins and then mix on a fast speed for 5 mins. Dough temperature should be between 24°C to 26°C. Bulk fermentation for 30 mins. Scale the dough weight to 400 gm. Intermediate proof not required. Final proof for 40 mins at 32°C under 75% relative humidity. Bake at 230°C under falling temp. of 210°C for approximately 30-40 mins for 400 gm piece of dough. Bake with lots of steam.

PACK	DOSAGE	STORAGE	SHELF LIFE
20 KG		< 18°C	12 MONTHS
PAPER BAG (5kg X 4)	20%	DRY AND HYGIENIC ENVIRONMENT	FROM MFG. DATE

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