




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

 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

PAPER BAG
(5kg X 4)

DOSAGE



20%

STORAGE

DRY AND HYGIENIC
ENVIRONMENT

SHELF LIFE



FROM MFG. DATE