



## HAFFER KLEIE BROT 25

FOR MAKING WHOLESOME OAT BRAN BREAD.

- + High in fibre content
- + Malty taste and aroma
- + Crusty exterior with dense crumb

 **SWISSBAKE**<sup>®</sup>  
INNOVATIVE BAKING SOLUTIONS

CODE : B12600

**S** Additional salt required

## HAFFER KLEIE BROT 25

Haffer Kleie Brot 25 is a concentrated premix for making wholesome oat bran bread. It is rich in oat bran, oat flakes, oat flour and aromatic barley malt, which makes a nutritious high fiber oat bread.



### Recommended Dosage

25% of the flour quantity

### Baker Recipe

Wheat Flour	750 gm
HAFFER KLEIE BROT 25	250 gm
Salt	20 gm
Water	600 gm - 650 gm
Fresh Yeast / Dry Yeast	30 gm / 10 gm

### Key Ingredients

Oat flour, Oat bran, Oat flakes, Malted wheat flour,  
Malted barley flour

### Baking Method

Mixing time (approx)	4 min slow & 6 min fast
Dough temperature	24°C - 26°C
Bulk fermentation	30 mins
Scaling weight	500 gm
Intermediate proof	Not required
Final proof	60 min under 75% humidity & temperature of 32°C
Baking temperature	230°C under falling temp of 210°C
Baking time	30 mins approx for 500 gm pieces

