



MAIZE BROT MIX 50

Premix for making healthy corn bread.

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SwissBake® Maize Brot 50 is a unique mix for making healthy corn bread. It contains extruded yellow maize and sunflower seeds. It is high in fiber content and also a good source of vitamins, calcium and iron.



- ✓ *High fibre content*
- ✓ *Goodness of vitamins, calcium & iron*
- ✓ *Makes perfect golden corn breads*
- ✓ *Easy to bake with a consistent output*

BAKER RECIPE

Wheat Flour	500 gm
MAIZE BROT 50	500 gm
Shortening / Oil	30 gm
Water	580 gm / 600 gm
Fresh Yeast / Dry Yeast	30 gm / 12 gm

KEY INGREDIENTS

Maize Flour, Extruded Maize, Maize Gritts,
Sunflower Seeds, Chilli Powder, Curcuma.

BAKING METHOD

Place all the ingredients in a mixing bowl. Use a spiral mixer, mix at slow speed for 4 minutes and then mix at high speed for 6 minutes. Dough temperature should be between 24°C to 26°C. Bulk fermentation for 30 minutes. Scale the dough weight to 500 gm. Intermediate proof not required. Final proof for 40 minutes at 32°C under 75% relative humidity. Bake at 220°C under falling temp. of 200°C for approximately 45 minutes for a 500 gm piece of dough.

 Bake with lots of steam

