

MULTIGRAIN BREAD MIX

SwissBake[®] Multigrain Bread Mix is a blend of various grains and seeds along with malt and sour dough powder to bake natural multigrain bread without artificial flavor or color.

ADVANTAGES

- ✓ It is an easy to use mix
- ✓ Imparts good volume and softness
- ✓ Better taste, smell and flavor
- ✓ Absorbs more water

To be used in dosage of 15% of flour quantity

BAKER RECIPE

Flour (Maida)	850 gm
MULTIGRAIN BREAD MIX	150 gm
Water (Approx.)	600 gm
Fresh Yeast / Dry Yeast	30 gm / 10 gm
Oil (Optional)	25 gm
Sugar (Optional)	35 gm

BAKING METHOD

Bake using your casual bread making process.



PACK

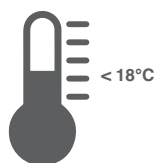
PAPER PACK
(5 kg x 4)

DOSAGE



15%

STORAGE

DRY AND HYGIENIC
ENVIRONMENT

SHELF LIFE

FROM
MFG. DATE