



MAIZE BROT 50

Premix for making healthy corn bread

- + High fibre content
- + Goodness of Vitamins, Calcium & Iron
- + Makes perfect golden corn breads
- + Easy to bake and consistent output

 **SWISSBAKE**[®]
INNOVATIVE BAKING SOLUTIONS

MAIZE BROT 50

SwissBake's 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.



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

Ingredients

Wheat Flour, Maize Flour, Extruded Maize, Maize Gritts, Sunflower Seeds, Vital Wheat Gluten, Salt, Emulsifier (E481) Palm, Chilli Powder, Curcuma, Vitamin C, Vegetable Sourced Enzyme Blend

Baking Method

Mixing Time (approx)	4 min slow & 6 min fast
Dough Temperature	24°C - 26°C
Bulk Fermentation	30 min
Scale Weight	500 gm
Intermediate Proof	Not Required
Final Proof	40 min under 75% humidity and temperature of 32°C
Baking Temp	220°C under falling temp 200°C
Baking Time	45 mins approx. for 500 gm dough

PACK



PAPER BAG

DOSAGE



50%

STORAGE



< 21°C

 DRY AND HYGIENIC
 ENVIRONMENT

SHELF LIFE



FROM MFG. DATE