



SWISSBAKE®
INNOVATIVE BAKING SOLUTIONS

PITA BREAD MIX

Complete mix for soft and chewy and aromatic Mediterranean style pita breads.

- 1. PITA BREAD MIX 1000 gm
- 2. Shortening / Oil 50 gm
- 3. Water 500 gm + 100 gm
- 4. Fresh Dry yeast 20 gm + 8 gm

BAKING METHOD
Place all the ingredients in a mixing bowl. Use spiral mixer, mix on a slow speed for 2-3 minutes and knead the mix on a fast speed for 2-4 minutes. Dough temperature should be at 24°C to 26°C. Bulk fermentation for 15 minutes. Shape as desired and let 5 mm to 8 mm rounds. Roll the dough with the rolling pin or the dough sheeter. Cook for 30 minutes at 200°C until the breads become brown at 200°C for approximately 4-5 minutes or until puffed.

Nutritional facts per 100 gm*

INGREDIENTS	Energy (kJ/kcal)
Energy (kJ/kcal)	347
Crude protein	10.0
Crude carbohydrates	70.0
Crude fat	0.0
Fiber	0.0
Total salt	0.0

www.swissbake.ch
Product #B12530
Home-based in Switzerland

PITA BREAD MIX

Complete mix to prepare pita breads.

- ✓ Soft and Chewy texture
- ✓ Authentic natural flavouring
- ✓ Light and airy structure

PITA BREAD MIX

SwissBake® Pita Bread Mix is a convenient mix to prepare the widely consumed Mediterranean staple two layered flat bread. This mix is specially made for commercial applications where product consistency and short preparation time are important. Made using completely natural ingredients and with regulated gluten content, this mix is based on traditional Mediterranean recipe & formulation. Highly recommended for use in the food service industry serving any kind of Mediterranean cuisine.



BAKER RECIPE

SB PITA BREAD MIX	1000 gm
Shortening / Oil	50 gm
Water	500 gm - 520 gm
Fresh Yeast / Dry Yeast	20 gm / 8 gm

INGREDIENTS

Wheat Flour, Vital Wheat Gluten, Dehydrated Wheat Ferment, Salt, Emulsifier (E481, E472), Malted Barley Flour, Vitamin C, Vegetable Sourced Enzyme Blend.

BAKING METHOD

Place all the ingredients in a mixing bowl. Use spiral mixer, mix on a slow speed for 2 - 3 minutes and the mix on a fast speed for 5 - 6 minutes. Dough temperature should be at 24°C to 26°C. Bulk fermentation for 15 minutes. Scale as desired and roll 5 mm to 8 mm rounds. Roll the dough with the rolling pin or the dough sheeter. Final proof for 30 minutes at 32°C under 75% relative humidity. Bake at 230°C for approximately 4 - 5 minutes or until puffed.

PACK

PAPER BAG
(5kg x 4)

DOSAGE



20%

STORAGE

DRY AND HYGIENIC
ENVIRONMENT

SHELF LIFE

FROM
MFG. DATE