



HIGH PROTEIN
Bread



SWISSBAKE
INNOVATIVE BAKING SOLUTIONS

PROT MAX P-30
A protein for the preparation of high protein bread.

BREAD 1PK 1000 gm
Water (C18) 100 gm
Proof (Dry Yeast) 40 gm / 10 gm

BAKING METHOD
Place 1 PK of ingredients in the mixing bowl. Using a spiral mixer with a hook attachment, mix at slow speed for 4 minutes and fast speed for 10-18 minutes. Dough temperature should be between 24°C to 26°C. Bake temperature for 18 minutes approximately. Scale the dough weight to 500 gm to 800 gm in a mold or shape as desired. Final proofing for 30 to 60 minutes at 25°C and 75% relative humidity. Bake at 200°C under a 100% temperature of 20°C for approximately 20 to 30 minutes. Bake with lots of steam. Reduce temperature by 20°C every 10 minutes of baking.

INGREDIENTS
Wheat Protein, Oat Protein, Soy Protein, Wheat Protein, Bread Crumbs, Softener, Sesame Seeds, Linseed, Sun Flower Oil, Rice, Barley Oil, Rice Bran Oil, Maltodextrin, Salt, Yeast, Flour, Wheat Bran, Wheat Bran of Fortified (Enriched).

Nutritional facts per 100 gm

Energy (kJ)	1773
Protein (g)	30.2
Carbohydrate (g)	52.4
Fiber (g)	3.2
Fat (g)	3.2
Sugar (g)	0.2
Sodium (g)	0.2

www.swissbake.ch
#BIB240
Formulazione in Svizzera

PROT MAX P - 30

High protein bread rich in whole grains & seeds.

- ✓ 30 gm protein in 100 gm Bread (2 slices)
- ✓ Reduced carbohydrate content
- ✓ A complete wellness bread
- ✓ Made with the finest protein isolates

PROT MAX P - 30

Prot Max P30 is a premix for preparation of high protein bread. It is a complete wellness bread rich in protein and fibres. It is made with finest proteins sourced from oats, soya, whey, pea and wheat.

25% DOSAGE BREAD RECIPE

PROT MAX P - 30	250 gm
Wheat Flour	750 gm
Salt	15 gm
Water (15°C)	580 gm - 600 gm
Enzy X-2D Improver	20 gm
Fresh Yeast / Dry Yeast	30 gm / 12 gm

50% DOSAGE BREAD RECIPE

PROT MAX P - 30	500 gm
Wheat Flour	500 gm
Salt	10 gm
Water (15°C)	580 gm - 600 gm
Enzy X-2D Improver	10 gm
Fresh Yeast / Dry Yeast	30 gm / 12 gm

100% DOSAGE BREAD RECIPE

PROT MAX P - 30	1000 gm
Water (cold)	900 gm
Fresh Yeast / Dry Yeast	40 gm / 15 gm



Mix




Crumb

BAKING METHOD

Place all the ingredients in the mixing bowl. Using a spiral mixer with a hook attachment, mix at slow speed for 4 minutes and fast speed for 15 - 18 minutes for 100% dosage and 6-8 minutes for 50% & 25% dosage. Dough temperature should be between 24°C to 26°C. Bulk fermentation for 15 minutes approximately. Scale the dough weight to 500 gm to 600 gm in a mould or shape as desired. Final proofing for 50 to 60 minutes at 32°C and 75% relative humidity. Bake at 230°C under a falling temperature of 210°C for approximately 50 to 60 minutes. Reduce temperature by 20°C every 10 minutes of baking for 100% dosage.

 Bake with lots of steam

 **TIP** Additional mixing time will give more volume

 **TIP** Bread tastes best when toasted

INGREDIENTS

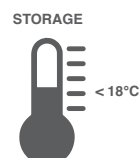
Whey Protein, Oat Protein, Soya Protein, Wheat Protein, Wheat Fibres, Sunflower Seeds, Sesame Seeds, Linseeds, Soya Flour, Oat Bran, Iodised Salt, Rye Sour Dough Ferment, Barley Malt, Whole Meal Flour, Blend of Functional Enzymes (E1100).



PAPER BAG
(5kg x 4)



25% - 100%



DRY AND HYGIENIC
ENVIRONMENT



FROM
MFG. DATE