



SWISSBAKE®
INNOVATIVE BAKING SOLUTIONS

SOJA PAN PLUS 33

Weight: 500g (1.102 lb) Net Weight: 450g (1.000 lb) Fat: 10g (0.35 oz) Sugar: 10g (0.35 oz) Protein: 10g (0.35 oz) Fiber: 10g (0.35 oz) Total Solids: 10g (0.35 oz)

BAKING METHOD
Mix all ingredients in a bowl and knead for 10 minutes. Dough temperature should be kept between 20°C (68°F) & 25°C (77°F). Knead the dough for 10 minutes. Divide the dough into 12 pieces. Proof for 45-60 minutes at 25°C (77°F) with a humidity of 70% for approximately 30-40 minutes. Bake without steam in a preheated oven with steam if making hot rolls & buns.

INGREDIENTS
Soya Flour, Soy Oil, Whole Grain Soya Flour, Natural Dehydrated Soy Dough (Water, Protein, Sugar, Salt, Yeast, Natural Flavour, Citric Acid, Potassium Sorbate, Sorbic Acid, Functional Oils), Functional Oils (F10).

www.swissbake.ch

Product #B12440

SOJA PAN PLUS 33

For preparation of soya bread & buns.

- ✓ All natural ingredients
- ✓ Super taste & aroma
- ✓ Perfect crust texture & colour
- ✓ Rich recipe with godness of soya

 Additional salt required  Additional improver required

SOJA PAN PLUS 33

A versatile multigrain mix for preparation of soya breads. It has a slight sour taste because of natural sour dough ferment. The bread is crusty and the crumb has light creamish color. You can use this mix in proportion of 25% - 33% and accordingly change the flour amount. The versatile mix can be used to make breads, rolls, baguettes or fruit breads, you can adjust salt & improver in the recipe accordingly.

BAKER RECIPE	Qty (Variant 1)	Qty (Variant 2)	Qty (Variant 3)
Wheat Flour	670 gm	650 gm	700 gm
SOJA PAN PLUS 33	330 gm	300 gm	250 gm
Salt	20 gm	20 gm	20 gm
SB Enzy X-2D (Improver)	5 gm	5 gm	5 gm
Sunflower Seeds	-	50 gm	50 gm
Water (approx)	540 gm - 600 gm	600 gm	600 gm
Fresh Yeast / Dry Yeast	30 gm / 10 gm	30 gm / 10 gm	30 gm / 10 gm

INGREDIENTS

Mix on a slow speed for 4 min and high speed for 6 minutes. Dough temperature should be kept between 26°C - 27°C. Intermediate proof for 30 to 40 minutes. Scale the dough weight as desired. Final proof for 60 - 70 minutes on 32°C. Bake at 230°C with falling temperature of 200° for approximately 30-35 minutes. Bake without steam if using bread tin, bake with steam if making freehand loaf.



INGREDIENTS

Soya Flakes, Soya Grits, Vital Wheat Gluten, Soya Flour, Natural Dehydrated Sour Dough (Wheat), Refined Wheat Flour, Malted Flour, Malted Barley, Emulsifier (E481) Palm, Ascorbic Acid, Blend of Functional Enzymes (E1100).

PACK

PAPER BAG
(5kg X 4)

DOSAGE



25 - 30%

STORAGE

DRY AND HYGIENIC
ENVIRONMENT

SHELF LIFE



FROM MFG. DATE