




SUNFLOWER BROT 25

A special mix for preparing sunflower bread full of sunflower seeds in it.

- ✓ High Fibre content
- ✓ Easy to bake with consistent performance
- ✓ No artificial color, flavour or preservatives

 Additional salt required

SUNFLOWER BROT 25

SwissBake[®] Sunflower Brot 25 is a unique concentrated blend to prepare whole meal bread enriched with sunflower seeds. This nutritious blend is carefully formulated with linseeds, sesame seeds, wheat bran and mostly sunflower seeds which contribute a significant proportion of the dry mix. The sunflower seeds not only contribute to the taste & aroma of the bread but also impart a yellowish color to the crumb of the bread. This delightful yellow sunflower bread makes excellent sandwich bread. **Sunflower Brot 25** is ideally suited for cafes, fine dining restaurants, star hotels and premium bakers who are looking to offer specialised artisan breads to their guests.



RECIPE

Wheat Flour	750 gm
SUNFLOWER BROT 25	250 gm
Salt	20 gm
Water	580 gm - 600 gm
Fresh Yeast / Dry Yeast	30 gm / 12 gm

INGREDIENTS

Sunflower Seeds, Linseeds, Sesame Seeds, Oat Bran, Wheat Bran, Vital Wheat Gluten, Dehydrated Wheat Sour Dough, Malted Rye Flour, Malted Barley Flour, Malted Wheat Flour, Emulsifier (E481) Palm, Vitamin C, Vegetable Sourced Enzyme Blend.

METHOD

Place all the ingredients in a mixing bowl. Use a spiral mixer, mix at slow speed for 4 minutes and then mix at fast speed for 6 minutes. Dough temperature should be between 24°C to 26°C. Bulk fermentation for 30 minutes. Scale the dough weight to 500 gm. Intermediate proof not required. Final proof for 60 minutes at 32°C under 75% relative humidity. Bake at 230°C under falling temp. of 210°C for approximately 30 minutes for a 500 gm piece of dough.

 Bake with lots of steam



PAPER BAG
(5kg X 4)

DOSAGE



25%

STORAGE



DRY AND HYGIENIC
ENVIRONMENT

SHELF LIFE



FROM MFG. DATE