

WHOLEMEAL BRAUNIS



FOR PREPARING WHOLE WHEAT BROWN BREAD RICH IN DIETARY FIBRE.

- + Just add water and yeast
- + No artificial colours or flavours
- + Rich source of dietary fibre
- + Reliable and consistent production

 **SWISSBAKE**[®]
INNOVATIVE BAKING SOLUTIONS

WHOLEMEAL BRAUNIS

Complete mix for making high fibre whole meal bread. Only requires addition of water and yeast. This wholemeal bread mix reliably produces a full flavoured, excellent volume and fibre rich brown bread.



Baker Recipe

WHOLEMEAL BRAUNIS	1000 gm
Water	600 gm - 620 gm
Fresh Yeast / Dry Yeast	30 gm / 12 gm

 Bake with lots of steam

Key Ingredients

Wheat Bran, Whole Wheat Flour, Malted Wheat Flour,
Barley Malt, Soya Flour

Baking Method

Place all the ingredients in a mixing bowl. Use spiral mixer, mix on a slow speed for 4 mins and then mix on a fast speed for 6 mins. Dough temperature should be at 26°C to 28°C. Bulk fermentation for 15 mins. Scale the dough weight for 450 gm to 500 gm. Intermediate proof for 10 mins. Final proof for 50 mins to 60 mins at 28°C under 85% relative humidity. Bake at 230°C under falling temperature of 210°C for approximately 30 mins to 35 mins.



PAPER BAG



100%



DRY AND HYGIENIC ENVIRONMENT



FROM MFG. DATE