

# WEIZEN BRAUNIS BROT 20



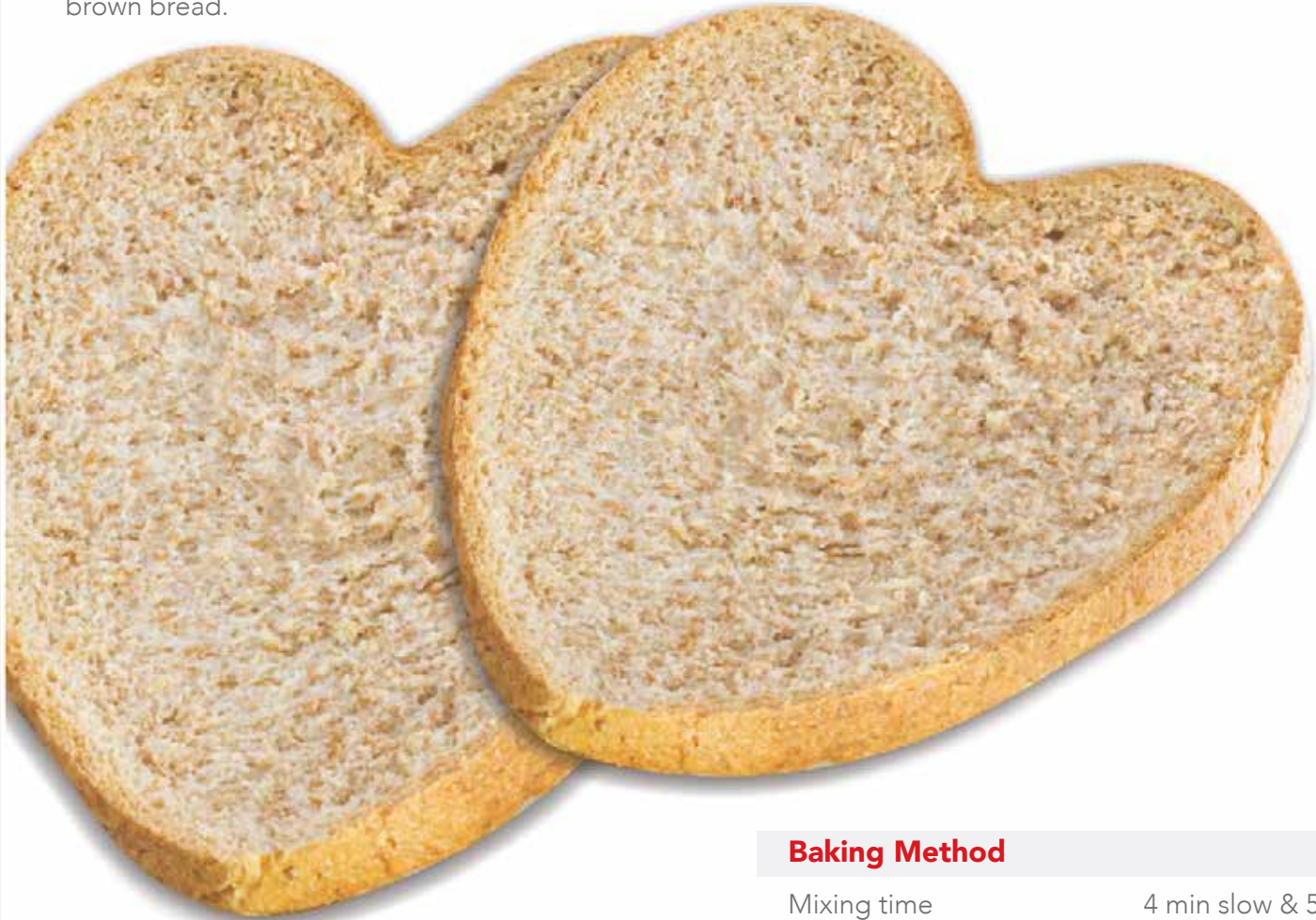
Whole meal high fibre brown bread

- + High protein and fibre content for good health
- + Makes tasty authentic whole meal bread
- + Good volume and excellent texture
- + Classic European crusty bread

 **SWISSBAKE**<sup>®</sup>  
INNOVATIVE BAKING SOLUTIONS

## WEIZEN BRAUNIS BROT 20

SwissBake Weizen Braunis Brot 20 is a premix for preparing wholesome brown bread with natural flavour & texture. Key ingredients like dehydrated sour dough, malted barley flour and wheat bran make not just brown but healthy brown bread.



### Baker Recipe

Wheat Flour	800 gm
WEIZEN BRAUNIS BROT 20	200 gm
Water	580 gm - 600 gm
Fresh Yeast / Dry Yeast	30 gm / 12 gm

### Ingredients

Wheat Flour, Wheat Bran, Salt, Vital Wheat Gluten, Dehydrated Wheat Sour Dough, Barley Malt, Emulsifiers (E472a, E472b), Vitamin C, Vegetable Source Enzyme Blend

### Baking Method

Mixing time	4 min slow & 5 min fast
Dough temp	24°C - 26°C
Bulk fermentation time	30 min
Scaling weight	500 gm
Intermediate proof	Not required
Final proof	40 mins under 75% humidity at 32°C
Baking temp	230°C under falling temp of 200°C
Baking time	Approx, 45 mins for 500 gm dough

PACK



PAPER BAG

DOSAGE



20%

STORAGE



DRY AND HYGIENIC ENVIRONMENT

SHELF LIFE



FROM MFG. DATE