

BAKELS 8 GRAINS BASE

OVERVIEW

Mixes containing 8 type of grains for the production of bread or other bakery products,

USAGE

Refer to recipe

INGREDIENTS

Kibbled Soy, Linseeds, Wheat Flakes, Kibbled Barley, Oats, Corn, Flaked Barley, Corn Grits, Kibbled Wheat, Kibbled Rye, Millet

PACKAGING

Code	Size	Type	Palletisation
3927	1 KG	Per Pack	
3927	10 x 1 KG	Packs Per Carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,500.00
Energy (Kcal)	358.00
Protein (g)	18.70
Fat (g)	13.80
Fat (of which saturates)(g)	1.10
Carbohydrate (g)	42.60
Carbohydrate (of which sugars)(g)	2.60
Sodium (mg)	7.00

METHOD

Group 1	
Ingredient	KG
Flour	1.700
Chilled Water	0.750
BAKELS 8 GRAIN BASE	0.300
Water	0.300
BUTTA BUTTEROILS SUBSTITUTE	0.080
Brown Sugar	0.060
LECITEM PUMPABLE-S	0.040
Salt	0.020
Yeast	0.020
Total Weight: 3.270	

DESCRIPTION

1. No time dough, place all ingredients in the machine bowl and develop thoroughly. 2. Dough temperature 29-31°C, allow dough to recover 5 minutes. 3. Scale and mould as designed. 4. Proof and then bake at 210°C.



STORAGE

Clean and cool conditions 18
± 2°C



SHELF LIFE

365 days



TYPE

Carton, Pack



ALLERGENS

Wheat, Wheat Products, Rye,
Rye Products, Barley, Barley
Products, Soy, Soy Products



CATEGORY

Base, Other Products



BRANDS

Bakels