



BAKELS WHOLEMEAL BREAD MIX

OVERVIEW

Powdered form premix for the convenient preparation of high quality Wholemeal Bread.

USAGE

Mix with yeast, water and shortening before processing into delicious wholemeal bread

INGREDIENTS

Wholemeal Flour, Wheat Flour, Salt, Sugar, Flour Protein, Starch, Soy Flour, Enzyme, Flour Improver (E300), Rice Starch, Soya

PACKAGING

Code
3952

Size
15 KG

Type
Bag

Palletisation

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,510.00
Energy (Kcal)	360.00
Protein (g)	13.80
Fat (g)	2.10
Fat (of which saturates)(g)	0.30
Carbohydrate (g)	67.40
Carbohydrate (of which sugars)(g)	2.30
Dietary Fibre (g)	2.30
Sodium (mg)	728.00

METHOD

Group 1	
Ingredient	KG
BAKELS WHOLEMEAL BREAD MIX	1.000
Water	0.635
BAKELS INSTANT ACTIVE DRIED YEAST	0.014
Shortening	0.033
Total Weight: 1.682	

DESCRIPTION

1. Place all ingredients into mixing bowl and mix for 10-12 minutes or until the dough is well developed. 2. Allow dough to rest for 5 – 10 minutes. 3. Scale and mould 300gm of dough into desired shape. 4. Prove the dough at 37°C and humidity 75. 5. Bake the dough at 220°C with steam.



STORAGE

Cool and dry conditions 18 ± 2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Wheat, Wheat Products, Soy, Soy Products, Sulphites



CATEGORY

Bread Mixes, Breads, Rolls & Pastry



FINISHED PRODUCT

Wholemeal Bread



BRANDS

Bakels