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MULTISEED

OVERVIEW

Multiseed is a bread base which gives an exceptional bread that is easy to like. Multiseed is a popular product from the bread base range and has a lot of happy clients all over the world.

Produces rustic bread which has a strong health profile and stands out through a perfectly proportioned flavour. The bread base is made from high-quality ingredients and contains healthy components such as sunflower seeds, flax seeds, pumpkin seeds, oats and rye flour. The bread is rich in both fibre and minerals.

Multiseed is bake stable and gives an excellent volume, fluffy crust and beautiful structure. Like all Bakels Aromatics bread bases, the Multiseed base is suitable for large scale production as well as small.

The possibilities for variations are many, and the bread base gives unique bread with many commercial opportunities. Use for everything from hard bread to light and dark bread, tea cakes, loaves, stone oven baked bread and much more.

USAGE

See recipe.

INGREDIENTS

WHEAT flour, sunflower seed, linseed, WHEAT GLUTEN, pumpkin seed kernels, rolled OATS, RYE flour, sugar, dried WHEAT sourdough, WHEAT bran, salt, diacetyltartaric acid esters of mono and diglycerides (E472e), sunflower lecithin, flour treatment agent ascorbic acid, enzyme



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PACKAGING

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DESCRIPTION

Mix the ingredients to a pliable dough. Normal processing times. Dough temp: 26-28°C Starting temp: 240°C Resting time: 20 min Steam: approx. 20 sec Proving time: 37°C - approx. 50 min Oven temp: 210°C Baking time: (550 g) approx. 25 min

