



DISPLAY CONDITIONS

Room temperature



CATEGORY

Bakery



FINISHED PRODUCT

Bread

MULTISEED PREBIOTIC BREAD

INGREDIENTS

Group 1

Ingredient	KG
Water	1.000
<u>Bakels Multiseed Prebiotic</u>	1.000
Wheat flour	0.900
<u>Bakels Lecimax Low</u>	0.020
<u>Bakels Lecisoft Master</u>	0.020
<u>Bakels Dry Yeast</u>	0.020
Black syrup	0.300
Extra-ground coarse rye flour	0.400
Total Weight:	3.660

METHOD

Mixing time: 5 minutes on slow speed, 10- minutes on high speed.

Dough temperature: 26-28°C.

Resting time: 20 minutes.

Dough weight 350g baking tin.

Proving time: (37°C 78% moisture) 90 minutes.

Starting temperature: 230°C.

Steam: 7-8 seconds.

Baking temperature: 190°C

Baking time: 25minutes.