



Bakels product

MULTISEED

 **BAKELS**

BAKERY INGREDIENTS SINCE 1904



Multiseed

A VERSATILE BASE WITH A HEALTHY PROFILE

Do you need a reliable and tasty bread mix which you can use to make a wide assortment of breads? Let us introduce: Bakels Multiseed - Our bestseller worldwide with a perfect balance of nutritional ingredients.

Bakels Multiseed has a delicious full-bodied taste and a texture that makes the final bread pleasant to eat. The mix is also renowned for its excellent fresh-keeping qualities; the reasons customers come back again and again.

With Bakels Multiseed you get a wide mix of which you can create all types of end products that will attract the customer with a healthy profile.

The ingredients in Multiseed:

- Sunflower seeds
- Pumpkin seeds
- Linseeds
- Oat flakes
- Wheat bran
- Sourdough

*The perfect combination of
nutritional ingredients.*



WHY YOU SHOULD CHOOSE BAKELS MULTISEED

PRODUCT VALUES

- A healthy combination of sourdough, oat flakes, wheat bran, sunflower seeds, flaxseeds and pumpkin seeds.
- Contains a lot of fibre, and can with a simple recipe be turned into a bread with whole grains and go under a health claim*.
- Very tasty with its wonderful taste of sourdough together with the flavour and texture provided by the seeds.

*Depending on which country you are active in.

ECONOMICAL VALUES

- Can be used in a wide variety of applications.
- Gives the same great results every time, which contributes to less waste and a safe production.
- With Bakels Multiseed you do not have to weigh up several ingredients yourself and therefore you save time and eliminate the risk of incorrect measurements.

Multiseed versions

We offer three more versions of Multiseed

- ✓ Palm oil free
- ✓ Free from emulsifiers
- ✓ Multiseed Prebiotic

Health benefits

- ✓ Source of Fibre
- ✓ Source of Protein
- ✓ Source of Folate
- ✓ Source of Iron

For a pleasant taste

Sunflower Seeds • Linseeds
Pumpkin Seeds • Wheat Bran
Oat Flakes

Psst!

You can even make
cookies with the mix!

PRODUCT INFORMATION



Art nr: 3918



Packaging
20 kg bag



Shelf life
8 months



Storage

Dry conditions, not over normal
room temperature (max 25°C,
max 65% humidity).

MULTISEED BREAD

INGREDIENTS

Bakels Multiseed	1000 g	50 %
Water	1000 g	50 %
Flour	1000 g	50 %
Bakels Dry Yeast	20 g	1 %

PRODUCTS IN THE RECIPE

Art nr: Bakels Multiseed **391820**

Art nr: Bakels Dry Yeast **297212**

METHOD

Mixing time: Mix all ingredients into a smooth dough. Normal mixing time.

Dough temperature: 26-28°C.

Resting time: 15 minutes.

Fermenting time: 37°C for 60 minutes.

Starting temperature: 230°C.

Steam: 20 seconds.

Baking temperature: 200°C.

Baking time: 25 minutes.



MULTISEED CROISSANT

INGREDIENTS

Wheat flour Extra	1500 g	75%
Water	1000 g	50%
Bakels Multiseed	500 g	25%
Sugar	100 g	5%
Skim milk powder	50 g	2,5%
Bakels Dry Yeast	25 g	1,5%
Salt	10 g	0,5%

Laminated Karité Gold:

Bakels Karité Gold	900 g	28%
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Glaze:

Water	1000 g
Bakels Glossy	70 g

Topping:

Bakels Seed topping	200 g
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PRODUCTS IN THE RECIPE

Art nr: Bakels Multiseed **391820**

Art nr: Bakels Dry Yeast **297212**

Art nr: Bakels Karité Gold **169510**

Art nr: Bakels Glossy **345513**

Art nr: Bakels Seed topping **542810**



METHOD

Mix the ingredients for the dough in a doughmixer, use cold water and preferably cold flour. 4 minutes on slow speed and 2 minutes on high speed.

Flatten the dough, cover with plastic and put it in the fridge.

Roll out the dough and laminate. The margarine should have a temperature of 14-15°C. Laminate the dough 2x4, or 3x3. For best result, cool the dough after each beat.

Cut into triangles oblong pieces and roll them up (add slices of cheese and ham if you want a little extra nutritious)

Fermenting time: 32°C, 70% humidity for 2 hours.

Brush with Glossy and sprinkle with seed mixture.

Baking temperature: 190°C. Baking time: 18 minutes.

MULTISEED WHOLE GRAIN

INGREDIENTS

Bakels Multiseed	1000 g	50 %
Water	1000 g	50 %
Whole grain flour	1000 g	50 %
Bakels Dry Yeast	30 g	1,5 %
Bakels Lecimax 2000	30 g	1,5 %

PRODUCTS IN THE RECIPE

Art nr: Bakels Multiseed **391820**

Art nr: Bakels Lecimax 2000 **194111**

Art nr: Bakels Dry Yeast **297212**



METHOD

Mix all ingredients into a smooth dough.

Normal mixing time.

Dough temperature: 26-28°C.

Resting time: 15 minutes.

Fermenting time: 37°C for 60 minutes.

Starting temperature: 230°C.

Steam: 20 seconds.

Baking temperature: 200°C. Baking time: 25 minutes.



MULTISEED CRISPREAD

INGREDIENTS

Bakels Multiseed	1000 g	45 %
Water	1000 g	45 %
Wheat flour	1200 g	54 %
Bakels Dry Yeast	20 g	0,9 %
Dried dill	15 g	0,7 %
Salt flakes		

PRODUCTS IN THE RECIPE

Art nr: Bakels Multiseed **391820**

Art nr: Bakels Dry Yeast **297212**

METHOD

Mix the ingredients with a wing. 6 minutes on slow speed and 4 minutes on high speed.

Divide the dough into desired sizes and let it rest for 10 minutes.

Flour, roll down to 1 mm thickness and nail.

Roll the dough on a stick and roll out over a baking sheet, sweep off the flour.

Brush water and sprinkle with dill and salt flakes. Cut in desired size.

Bake directly in 140°C for 25 minutes. They will come out dry and crispy. Can be baked with an open damper.

*Visit our website for
more inspiration and recipe*



 **BAKELS**

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Bakels Sweden AB | Box 13099 | 402 52 Gothenburg, Sweden

+46 (0)31 755 35 00 | export@bakelssweden.se | www.bakelssweden.se | [@bakels.sweden](https://www.instagram.com/bakels.sweden)