



## BAKELS ITALIAN BREAD MIX

### OVERVIEW

A pale red coloured powder that is free flowing and has an even dispersion of dried onion flakes, spices and herbs.

#### INTENDED USE/ABUSE:

- BAKELS ITALIAN BREAD MIX is a complete mix which requires only the addition of yeast and water to produce spicy rolls or bread.
- BAKELS ITALIAN BREAD MIX may also be used as a pizza base or to produce bread sticks.
- Not intended to consumers suffering with coeliac diseases and Soya allergies
- Damaged packaging can result in product contamination. Prevent exposure to air or strong vapour to maintain organoleptic and sensory properties of the product.

### USAGE

As per recipe

### INGREDIENTS

Wheat Flour, Spices (Irradiated), Bran, Sodium Chloride, Soya Gritts, Sucrose, Hydrogenated Palm Fat, Malt Flour, Wheat Gluten, Emulsifier [E472e, Anti-Caking Agent (E170)], Herbs (Irradiated), Preservative (E263), Oxidizing Agent (E300) and Enzymes

## PACKAGING

Code	Size	Type	Palletisation
39400	12.5 KG	Poly bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,101.00
Protein (g)	9.20
Carbohydrates (g)	48.70
Sugars (g)	1.80
Total Dietary Fibre (g)	3.90
Total Fat (g)	2.28
Saturated fat (g)	1.24
Mono-unsaturated fat (g)	0.23
Poly-unsaturated fat (g)	0.82
Ash (g)	1.91
Moisture (g)	34.00
Sodium (mg)	355.00

## METHOD

Group 1	
Ingredient	KG
BAKELS ITALIAN BREAD MIX	5.000
Yeast	0.200
Water	3.125
<b>Total Weight: 8.325</b>	

## DESCRIPTION

Place all ingredients into the mixing bowl. Mixing time depends on type of mixer used. Dough temperature 28°C - 30°C. Floor time 10 minutes. Scale as required. First proof 10 minutes. Mould as required. Final proof ±45 minutes. (Take to full proof) Bake at ±225°C with steam at start of baking



### STORAGE

Cool and dry conditions



### SHELF LIFE

365 days



### TYPE

Powder



### ALLERGENS

Gluten (Wheat, Barley), Soya



### CATEGORY

Speciality Bread and Roll Mixes



### INGREDIENT FEATURES

Halaal and Kosher certified