



BROWN BREAD FULL MIX

OVERVIEW

A free flowing brown powder.

INTENDED USE/ABUSE:

- BAKELS BROWN BREAD FULL MIX is a complete mix which requires only the addition of yeast and water.
- Intended for all types of consumers.
- 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, Sodium Chloride, Sucrose, Anti-Caking Agent (E170), Soya Flour, Vegetable Fat and Oil [Canola/Sunflower(BHT) Seed, Emulsifiers (E481, E471), Palm Oil (Palm Fruit, Palm Seed); Anti-Oxidants - BHA (E320)], Preservatives (E282, E263), Emulsifier (E472e), Anti-Caking Agent (E170), Oxidizing Agent (E300), Enzymes

PACKAGING

Code	Size	Type	Palletisation
39936	12.5 KG	Poly bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	881.00
Protein (g)	7.40
Carbohydrates (g)	41.00
Sugars (g)	0.00
Total Dietary Fibre (g)	3.60
Total Fat (g)	1.70
Saturated fat (g)	0.60
Mono-unsaturated fat (g)	0.20
Poly-unsaturated fat (g)	0.80
Ash (g)	1.00
Sodium (mg)	339.90

METHOD

Group 1	KG
Ingredient	
Brown Bread Full Mix	12.500
Bakels Instant Dried Yeast	0.084
Water	7.500
Total Weight: 20.084	

DESCRIPTION

Place all ingredients into the mixing bowl. Mixing time depends on type of mixer used. Dough temperature 28°C - 30°C. Scale as required. First proof 10 minutes. Mould as required. Final proof ±40 minutes. Bake at ±230°C with steam at start of baking. (Wet Yeast - 0.250kg can be used as a substitute for Bakels Instant Dried Yeast)

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.

**STORAGE**

Cool and dry conditions

 **SHELF LIFE**

180 days

**TYPE**

Powder

**ALLERGENS**

Wheat (Gluten), Soya

**CATEGORY**

Bread Related Products

**INGREDIENT FEATURES**

Halaal certified