



## CIABATTA BREAD MIX

### OVERVIEW

An off white, free flowing powder that has a neutral aroma.

### INTENDED USE/ABUSE:

- BAKELS CIABATTA BREAD MIX is a complete mix designed to make a traditional Italian style ciabatta bread. BAKELS CIABATTA BREAD MIX only requires 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, Wheat Gluten, Anti-Caking Agent (E170), Dextrose, Sodium Chloride, Acidity Regulator (E330, E270), Oxidizing Agent (E300), Enzymes, Preservative (E223), Yeast

## PACKAGING

Code	Size	Type	Palletisation
39281	12.5 KG	Poly bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,074.00
Protein (g)	10.40
Carbohydrates (g)	46.80
Sugars (g)	4.00
Total Fat (g)	2.04
Mono-unsaturated fat (g)	0.45
Poly-unsaturated fat (g)	1.16
Total Dietary Fibre (g)	3.50
Ash (g)	1.62
Moisture (g)	35.70
Sodium (mg)	412.00

## METHOD

Group 1	
Ingredient	KG
Ciabatta Bread Mix	12.500
Water	9.375
Yeast	0.438
Olive Oil	0.300
<b>Total Weight:</b> 22.613	

## DESCRIPTION

Place all ingredients except oil, into a mixing bowl. Mix 6 minutes slow and 10 minutes fast. Once developed add oil and mix through. Dough temperature 26°C - 28°C. Place dough into an oiled container cover and rest for 60 minutes. Turn dough gently onto a dusted table. Shape dough into a rectangle and cut into 250g pieces. Transfer pieces onto a baking tray with silicon paper on it and rest them again for another 30 minutes. Bake at 240°C for +/-35 minutes with steam at start of baking.

## 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

365 days



#### TYPE

Powder



#### ALLERGENS

Wheat (Gluten)



#### CATEGORY

Speciality Bread and Roll Mixes



#### INGREDIENT FEATURES

Halaal and Kosher certified