



## LANDBROT MIX

### OVERVIEW

An off white to grey coloured powder that is free flowing and has an even dispersion of crushed wheat.

#### INTENDED USE/ABUSE:

- LANDBROT MIX is a 50:50 mix for a lighter, German-style rye bread, which gives an excellent loaf with a long shelf life.
- Not suitable for consumers suffering with coeliac disease and other Gluten related 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

Rye Flour, Wheat Gluten, Crushed Wheat, Sodium Chloride, Modified Starch, Sucrose, Hydrogenated Palm Fat, Emulsifiers [{Emulsifier (E570), Preservative (E270), Anti-caking Agent (E341iii)}, {E472e, Anti-Caking Agent (E170)}, E471], Acidity Regulator (E330), Malted Barley, Thickener (Maize Starch, E466, E412), Colourant (E150c), Anti-Caking Agent (E170), Oxidizing Agent (E300) and Yeast

## PACKAGING

| Code  | Size  | Type     | Palletisation |
|-------|-------|----------|---------------|
| 39151 | 25 KG | Poly bag |               |

## NUTRITIONAL INFORMATION

| Type                     | Value    |
|--------------------------|----------|
| Energy (kj)              | 1,048.00 |
| Protein (g)              | 10.50    |
| Total Fat (g)            | 1.34     |
| Mono-unsaturated fat (g) | 0.14     |
| Poly-unsaturated fat (g) | 0.62     |
| Ash (g)                  | 1.41     |
| Carbohydrates (g)        | 46.20    |
| Total Dietary Fibre (g)  | 4.40     |
| Sugars (g)               | 2.40     |
| Sodium (mg)              | 390.00   |

## METHOD

|                             |       |
|-----------------------------|-------|
| Group 1                     |       |
| Ingredient                  | KG    |
| Bread flour                 | 5.000 |
| Landbrot Bread Mix          | 5.000 |
| Yeast                       | 0.200 |
| Water                       | 6.000 |
| <b>Total Weight: 16.200</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 ±40 minutes. Bake at ±230°C 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

Gluten (Wheat, Barley, Rye)



#### CATEGORY

Speciality Bread and Roll Mixes



#### INGREDIENT FEATURES

Halaal and Kosher certified