



MULTISEED FULL MIX

OVERVIEW

A light brown coloured, free flowing powder that has an even dispersion of selected seeds.

INTENDED USE/ABUSE:

- BAKELS MULTISEED MIX is a full mix premix that requires only the addition of yeast and water to produce a superior healthy loaf.
- 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, Sunflower Seeds, Linseed, Wheat Gluten, Pumpkin Seeds, Rye Flour, Oats, Improver [(E472e, E322, Oxidizing Agent E300, Enzymes)], Bran, Sourcing Agent, Sodium Chloride, Sucrose

PACKAGING

Code	Size	Type	Palletisation
39324	5 KG	Poly bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,678.00
Protein (g)	15.60
Total Fat (g)	11.20
Saturated fat (g)	1.60
Mono-unsaturated fat (g)	3.00
Poly-unsaturated fat (g)	5.10
Ash (g)	2.00
Carbohydrates (g)	58.00
Total Dietary Fibre (g)	5.50
Sugars (g)	1.00
Sodium (mg)	363.00

METHOD

Group 1	
Ingredient	KG
Multiseed Full Mix	2.000
Yeast	0.050
Water	1.100
Total Weight: 3.150	

DESCRIPTION

Place all ingredients into the mixing bowl. Mixing time depends on type of mixer used. Dough temperature 28°C - 30°C. Scale and mould as required. Final proof \pm 40 minutes. Bake at \pm 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

270 days



TYPE

Powder



ALLERGENS

Wheat (Gluten), Soya



CATEGORY

Speciality Bread and Roll Mixes



INGREDIENT FEATURES

Halaal certified