



## RHEINSPITZ BREAD MIX

### OVERVIEW

A brown coloured free flowing powder that has an even dispersion of crushed coarse wheat and linseeds.

#### INTENDED USE/ABUSE:

- RHEINSPITZ BREAD MIX is a 50 % premix requiring only the addition of flour, yeast and water. RHEINSPITZ BREAD MIX is a brown bread with an infusion of various seeds and flavours to give a dark loaf with a mild malt flavour.
- 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, Rye Flour, Crushed Wheat, Linseed, Soya Flour, Sucrose, Sodium Chloride, Malted Barley, Water, Emulsifiers (E471, E472e, E322), Hydrogenated Vegetable Fats, Preservatives (E260, E263). Emulsifiers [E472e, Anti-Caking Agent (E170)], Oxidizing Agent (E300) and Enzymes

## PACKAGING

Code	Size	Type	Palletisation
39391	12.5 KG	Poly bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,173.00
Protein (g)	9.70
Carbohydrates (g)	37.70
Sugars (g)	5.10
Total Dietary Fibre (g)	4.30
Total Fat (g)	9.04
Saturated fat (g)	2.26
Mono-unsaturated fat (g)	2.50
Poly-unsaturated fat (g)	4.28
Ash (g)	1.43
Moisture (g)	37.90
Sodium (mg)	288.00

## METHOD

Group 1	
Ingredient	KG
RHEINSPITZ BREAD MIX	12.500
Cake flour	12.500
Yeast	1.000
Water	15.000
<b>Total Weight: 41.000</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 the dough at ±2.5kg for rolls and 450g for french loaves. First proof 10 minutes. Final proof ±45 minutes. Bake at ±250°C with steam for ±14 minutes for rolls and french loaves.



#### STORAGE

Cool and dry conditions



#### SHELF LIFE

365 days



#### TYPE

Powder



#### ALLERGENS

Gluten (Wheat, Rye, Barley),  
Soya



#### CATEGORY

Speciality Bread and Roll Mixes



#### INGREDIENT FEATURES

Halaal and Kosher certified