



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery

# MULTISEED CONCENTRATE 50%

## INGREDIENTS

### Group Ingredients

Ingredient	KG
<u>Multiseed Concentrate 50%</u>	2.000
White Bread Flour	2.000
Yeast	0.100
Water	2.200
<b>Total Weight:</b>	<b>6.300</b>

## METHOD

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 +40 minutes. Bake at +230°C with steam at start of baking.