



# MIELIE BREAD FULL MIX

## OVERVIEW

A yellowish coloured powder with an even distribution of Maize Grits and selected seed.

### INTENDED USE/ABUSE:

- Mielie Bread Full Mix is a full mix that requires the addition of yeast, water and corn.
- 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, Maize Grits, Sunflower Seeds, Wheat Gluten, Sodium Chloride, Vegetable Fat and Oil [Palm Oil (Palm Fruit, Palm Seed), Anti - Oxidant BHA (E320), Canola and/or Sunflower Seed], Emulsifiers (E481, E471), Soya Flour, Maize Starch, Preservative (E282), Colourant (E100), Oxidizing Agent (E300), Enzymes

## PACKAGING

**Code**  
39932

**Size**  
12.5 KG

**Type**  
Poly bag

**Palletisation**

## NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	860.00
Protein (g)	8.30
Total Fat (g)	3.30
Saturated fat (g)	1.20
Mono-unsaturated fat (g)	0.60
Poly-unsaturated fat (g)	1.10
Ash (g)	1.00
Carbohydrates (g)	39.00
Total Dietary Fibre (g)	1.00
Sugars (g)	0.00
Sodium (mg)	281.60

## METHOD

Group 1	
Ingredient	KG
Mielie Bread Full Mix	2.000
Yeast	0.040
Water	1.000
Corn (Drained)	0.415
<b>Total Weight: 3.455</b>	

## DESCRIPTION

Place all ingredients except corn into the mixing bowl. Mixing time depends on type of mixer used. Lastly add corn and mix 1 minute on slow speed. 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

Wheat, Gluten, Soya



### CATEGORY

Speciality Bread and Roll Mixes



### INGREDIENT FEATURES

Halaal certified