



# MULTISEED CONCENTRATE 50%

## OVERVIEW

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

### INTENDED USE/ABUSE:

- BAKELS MULTISEED CONCENTRATE 50% is a concentrate that requires the addition of flour, 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 seed, Linseed, Wheat Gluten, Pumpkin seed, Rye Flour, Oats, Improver [Wheat Flour, Sucrose, Emulsifiers {E4 72e, Anti-Caking Agent (E 170)}, Wheat Sourdough (Wheat Flour, Wheat Malt Flour, Water, Starter Cultures),, Bran, Sodium Chloride, Wheat Gluten, Emulsifier (E322) (Soya), Enzymes, Oxidizing Agent (E300)], Bran, Wheat Sourdough, (Wheat Flour, Wheat Malt Flour, Water, Starter Cultures), Sodium Chloride, Sucrose and Caramelised Sucrose

## PACKAGING

Code	Size	Type	Palletisation
39326	12.5 KG	Poly bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,041.00
Protein (g)	10.10
Total Fat (g)	7.60
Saturated fat (g)	1.60
Mono-unsaturated fat (g)	2.20
Poly-unsaturated fat (g)	3.20
Ash (g)	1.00
Carbohydrates (g)	32.00
Total Dietary Fibre (g)	3.10
Sugars (g)	0.00
Sodium (mg)	344.00

## METHOD

Group 1	
Ingredient	KG
Multiseed Concentrate 50%	2.000
White Bread Flour	2.000
Yeast	0.100
Water	2.200
<b>Total Weight: 6.300</b>	

## 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 +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

270 days



### TYPE

Powder



### ALLERGENS

Wheat and Rye (Gluten), Soya



### CATEGORY

Speciality Bread and Roll Mixes



### INGREDIENT FEATURES

Halaal certified