



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 |
| Total Weight: 41.000 | |

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