

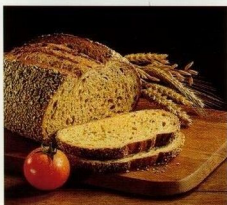
Goldkorn Mix

Premium Multi-Grain Bread Mix



Goldkorn Mix

康多穀物預混麵包粉



The multi-grain premix consisting of nine different types of cereal grains and seeds: rye, barley, oat, maize, wheat, millet, soya, linseed and sunflower-seed. It is recommended to use for grainy bread and rolls.

Advantages

- ◆ Superb aromatic taste.
- ◆ Wholesome fibre-enriched.
- ◆ Healthy and unique in grain and seed variety.
- ◆ Long-lasting freshness.

Advantages of processing

- ◆ Finest selection of raw material guarantees high bread quality.
- ◆ Fast and safe production, no need weighing many ingredients.
- ◆ Dough sizes easy to adjust, according to individual demands.

Addition

50 % Goldkorn Mix blended with 50 % wheat flour for bread
30 % Goldkorn Mix blended with 70 % wheat flour for rolls and bread.

Recommended recipes	for bread	for rolls and sticks
Wheat flour	5,000 kg	7,000 kg
Goldkorn Mix	5,000 kg	3,000 kg
Instant yeast	0,100 kg	0,150 kg
or fresh yeast	Art.No. 0,250 kg	0,400 kg
VX-2	—	0,100 kg
Salt	—	0,100 kg
Water (approx.)	5,700 kg	6,000 kg



Dough temperature: 26°-28 °C.

Prepare a dough with all ingredients. Mix the dough approx. 10 min. until a smooth consistency is obtained. Rest time 20 min.

Processing Bread

Scale 600 g dough for 500 g bread. Mould round or long. Brush surface with water and dip in sesame seed. Then place on baking sheets or put into prepared tins. After proofing, cut length- or crosswise and feeding into oven with steam.

Baking temperature: 230 °C.

Baking time: 30 min.

Processing Rolls and sticks

For rolls scale 1.800 g per dough head, mould round and give intermediate proof of 10 min. Process further with dividing machine (30 pieces). Brush top side with water and dip in sesame seed or grain flakes. Set up on sheets and give full proof. For sticks scale 300 g per piece. Mould long and decorate with topping. Place them on sheets for proofing, cut triple before baking.

Baking temperature: 230 °C with steam.

Baking time: 20 min. for rolls
25 min. for sticks.

Further recipes are available upon request.

Storage

Store dry and cool.

Packaging

25 kg / 10 kg bags with plastic lining.

Art.No.

25 kg 4002715.75518.9
10 kg 4002715.71518.9

是一種多穀物之預混粉，含有九種不同的穀物及種子，例如：裸麥、大麥、燕麥、玉米、小麥、大豆、亞麻子及葵子，現推薦為製造麵包物。

優點：

- 優質麵包香味
- 含豐富纖維素
- 含穀物及種子成為獨特的健康食品
- 保鮮極長

製作時之優點：

- 優質選料，保證產品美滿
- 容易及安全使用，再不要磅太多原料
- 麵團重量可隨意以滿足不同需求

用量：

麵包用量：混合50%高康多穀物麵包粉與50%筋粉
麵粉包用量：混合30%高康多穀物麵包粉與70%筋粉

成份使用推介：

	普通裝	包仔 / 土的包
筋粉	5,000 千克	7,000 千克
Goldkorn Mix	5,000 千克	3,000 千克
即溶乾酵母	0,100 千克	0,150 千克
或鮮酵母	0,250 千克	0,400 千克
VX-2	—	0,100 千克
鹽	—	0,100 千克
水 (約量)	5,700 千克	6,000 千克

麵團溫度：26-28 °C

將所有原料攪拌成麵團

攪拌約10分鐘至形成一軟滑麵團

醱酵20分鐘

製法：麵包

500克麵包：麵團要磅600克，滾圓或長條形，表面掃水再醱芝麻，放於烤盆或麵包袋中，經醱後，面界長形或橫界，烘於有蒸氣之爐中。

焗爐溫度230 °C。

烘燜時間30分鐘。

製法：包仔 / 土的包

做長條包麵團磅重1,800克，搓成圓狀，中間醱發10分鐘，放入分割機中分割成30個，表面掃水，醱芝麻，或穀片，放於烤盆上作最後醱。

做土的包磅重300克，搓成長條形，表面醱上裝飾物，放於烤盆上作最後醱，面界綠條，便可烘燜。

焗爐溫度：230 °C 加蒸氣

烘燜時間：包仔燜20分鐘

土的包燜25分鐘

另有多款成功之成份表可供索取

儲存： 儲存於清涼、乾爽之地方。

包裝： 25 千克或10 千克一袋。

※ 中文譯文如與英文版有歧異時，應以英文版為準。