

Kraftkorn Bread Mix

The world famous base mix for making a range of great tasting malted and rye containing bread and rolls.

INGREDIENTS

Wheat flour, pregelatinized malted wheat flour partly roasted, soybean grits, rye flour, pregelatinized wheat flour, oats medium coarse, wheat gluten dried, linseed/flaxseed, sunflower seeds, salt, emulsifier (mono- and diglycerides of fatty acids E471), soybean flour, acidifier (citric acid E330), flour treatment (ascorbic acid E300), amylaceous enzymes



PRODUCT CHARACTERISTICS

- ◆ Versatile mix for producing rye base breads
- ◆ A dark malt bread premix consisting of cereal and oil seeds: malt, wheat, rye, oat, soya, sunflower and linseed (flaxseed)
- ◆ Can be used at various dosage levels, typically from 20% - 50% so that taste can be suited to local market requirements.
- ◆ Easy and consistent production
- ◆ High content of malt, mineral and fibre enriched



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Kraftkorn from BIB-Ulmer Spatz



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BAKING INSTRUCTIONS

RECOMMENDED RECIPE	FOR BREAD	FOR ROLLS AND STICKS
Wheat flour, bread type	5,000 kg	7,000 kg
Kraftkorn Mix Export	5,000 kg	3,000 kg
Compressed yeast or	0,200 kg or	0,400 kg or
Instant dry yeast	0,080 kg or	0,150 kg
VX 2%	---	0,100 kg
Salt	---	0,100 kg
Water	6,500 kg	6,100 kg
Total	16,780 kg	16,850 kg

Dough temperature 26 -28°C, mixing time approx. 10 min, resting time 20 min., baking temperature 230°C, baking time for rolls 20 min, sticks 25 min. and bread 30 min.

Processing bread:

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

Processing rolls and sticks:

For rolls scale 1800g per dough head, mould round and give intermediate proof 10 min. Process further with dividing machine. Brush tops with water and dip in sesame seeds or grain flakes. Set up on sheets and give full prove.

For sticks scale 300g per piece. Mould long and decorate with topping.

Place on sheets for proofing, cut triple before baking. Bake with steam.

Further recipes for success are available upon request.

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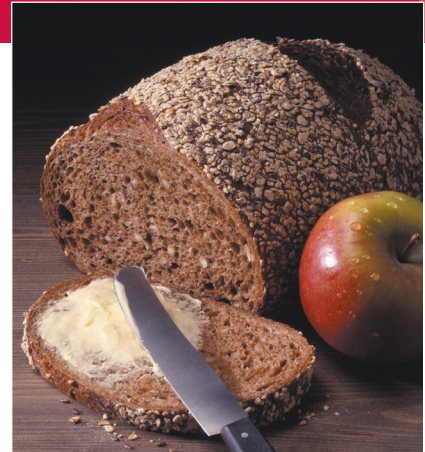
EAN Number: 4002715754489

Storage: Cool and Dry

Pack Size:

25 Kg Pack Type Paper bag with plastic lining

Palletisation: 30 sacks per pallet



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