



MAIZE BREAD

OVERVIEW

Maize Base is a bread base which produces moist bread with a well-rounded flavour and a distinctive yellow colour. Whole pieces of corn together with sunflower seeds make the bread rich with a well structured crust. Suitable for most applications.

The bread base is easy to work with and gives good results for flavour, bake stability and volume. It is well adapted for handling and can be fridge stored overnight while still providing the same high-quality final product.

Maize base makes production more efficient by reducing the time required for the measuring and handling of ingredients since the bread base can replace up to 20 ingredients. Increased reliability in the production process and reduced risk of incorrect dosage, while a more consistent quality is achieved in the baking result.

USAGE

See recipe.

INGREDIENTS

WHEAT flour, pieces of maize, sunflower seed, WHEAT GLUTEN, salt, vegetable oil (rapeseed), diacetyltartaric acid esters of mono and diglycerides (E472e), turmeric, flour treatment agent ascorbic acid, enzyme

PACKAGING

Code	Size	Type	Palletisation
392213	20 kg	Bag	

METHOD

Group 1
Ingredient
Water
Maize Base
Dry yeast
Wheat flour

KG
1.050
0.800
0.025
1.150

Total Weight: 3.025

DESCRIPTION

Mix ingredients to a pliable dough. Normal processing times. Dough temp: 28 °C Resting time: 10 min Proving time: 37 °C approx 45 min Start temp: 240 °C Steam approx: 20 sec Baking temp: 210 °C Baking time: 550 gr approx 25 min



STORAGE

Dry conditions, room temperature up to 25°C,
relative humidity max 65%.



SHELF LIFE

240 days



TYPE

Powder



CATEGORY

Bread Mixes & Concentrates



FINISHED PRODUCT

Baguette, Crisp bread, Crusty bread, Fibre rich,
Rolls, Rusk, Tin bread, White bread



BRANDS

Bakels