



SCANDINAVIAN GRAIN MIX

OVERVIEW

A base that gives excellent baking results and high volume when baking Toast bread. Contains, among other things, dietary fiber and malted wheat flakes.

USAGE

Recipe:

Wheat Flour 1300g

Water 1060g

Bread Base 500g

Bakels Dry Yeast 30g

INGREDIENTS

wholemeal WHEAT flour, WHEAT flour, whole meal flour (WHEAT), malted WHEAT flakes, salt, malted BARLEY flour, WHEAT GLUTEN, WHEAT fiber, vegetable oil (rapeseed), emulsifier (E472e), ascorbic acid (E300), enzymes

PACKAGING

Code	Size	Type	Palletisation
	20 kg	Bag	

NUTRITIONAL INFORMATION

Type

	Value
Energy (kJ)	1,350.00
Energy (kcal)	320.00
Fat (g)	4.00
Carbohydrate (g)	49.00
of which saccharides (g)	1.00
Fibre (g)	16.00
Protein (g)	12.00
Sodium (g)	2.00
Salt (g)	5.00



STORAGE

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



SHELF LIFE

240 days



TYPE

Powder



ALLERGENS

Gluten (wheat, barley)



CATEGORY

Bread Mixes & Concentrates



FINISHED PRODUCT

Tin bread