



JOGGA BREAD

OVERVIEW

Jogga Bread is a reliable concentrate with fibers, malted whole wheat flakes and malt. Suitable for all kinds of bread. Only wheat flour, yeast and water needs to be added. To increase the fibre content, replace part of the wheat flour with full-grain flour and you will get a healthy bread with great taste and high fibre content.

Find recipe inspiration [here!](#)

INGREDIENTS

WHEAT bran, malted WHEAT flakes, WHEAT GLUTEN, RYE flour, WHEAT flour, salt, malt flour (BARLEY), dextrose, emulsifier (E472e), sugar

PACKAGING

| Code | Size | Type | Palletisation |
|--------|-------|------|---------------|
| 399011 | 15 kg | Bag | 40x15 |

NUTRITIONAL INFORMATION

| Type | Value |
|--------------------------------|----------|
| Energy (kJ) | 1,350.00 |
| Energy (kcal) | 320.00 |
| Fat (g) | 5.00 |
| of which saturated (g) | 2.00 |
| Carbohydrate (g) | 38.00 |
| of which saccharides (g) | 7.50 |
| Dietary fiber (g) | 19.00 |
| Wholemeal (g) | 27.35 |
| Protein (g) | 21.00 |
| Sodium (g) | 2.50 |
| corresponds to approx (g salt) | 5.85 |

METHOD

| | |
|----------------------------|-------|
| Group 1 | |
| Ingredient | KG |
| Water | 1.050 |
| Jogga Bread | 0.500 |
| Dry yeast | 0.025 |
| Wheat flour | 1.200 |
| Total Weight: 2.775 | |

DESCRIPTION

Mix ingredients to a smooth dough. 2 min on slow speed and 5 min on high speed. Dough temp: 26-28°C Resting time: 20 min Proving time: 37°C (78% moist) approx 45 min Steam: approx. 20 sec Starting temp: 230°C Baking temp: 200°C Baking time: (550 g) approx 25 min



STORAGE

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



SHELF LIFE

240 days



TYPE

Powder



ALLERGENS

Gluten (barley), Gluten (wheat),
Gluten (rye)



CATEGORY

Bread Mixes & Concentrates



FINISHED PRODUCT

Baguette, Bread, Breakfast bread, Crisp bread,
Rolls



BRANDS

Bakels