



MULTIBASE

OVERVIEW

Multibas is an aromatic bread base filled with seeds.

Also contains sourdough, which in combination with other ingredients gives a characteristic taste.

USAGE

See recipe.

INGREDIENTS

sunflower seed, flax seed, WHEAT flour, pumpkin seeds, oat meal, RYE flour, WHEAT bran, WHEAT GLUTEN, dried WHEAT sourdough, salt, sugar, emulsifier sunflower lecithin, flour treatment agent ascorbic acid, enzyme

PACKAGING

Code	Size	Type	Palletisation
392911	20 kg	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,850.00
Energy (kcal)	440.00
Fat (g)	25.00
Carbohydrate (g)	30.00
of which saccharides (g)	4.00
Protein (g)	19.00
Sodium (g)	1.50
Salt (g)	4.27

METHOD

Group 1	
Ingredient	KG
Water	1.050
Multibase	0.700
Dry yeast	0.020
Wheat flour	1.300

Total Weight: 3.070

DESCRIPTION

Mix the ingredients into a smooth dough. Normal driving times. Dough temperature: 26-28 ° C Floor time: 15 minutes Yeast time: 37 ° C, about 45 min Input temperature: 230 ° C Steam: about 10 sec Baking temperature: 200 ° C Baking time: (550 g) approx. 22 minutes



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, Breakfast bread, Occasion bread, Tin bread