



MULTISEED PREBIOTIC

OVERVIEW

Multiseed Prebiotic is a high-quality bread base that has all the values of our [classic Multiseed](#). It's made from high-quality ingredients and contains healthy components such as sunflower seeds, flax seeds, pumpkin seeds, oats and rye flour. In addition, [it also contains the added benefits of chicory root](#), which improves digestive health and balances intestinal flora. This bread is rich in both fibre and minerals.

Multiseed Prebiotic can be baked both as form bread and artisan bread. See links to respective recipes below.

[Link to recipe for bread in tins.](#)

[Link to recipe for bread.](#)

Interested in reading more about the benefits of prebiotics? We have an insight article written on that exact topic! [Click here read it.](#)

USAGE

See recipe.

INGREDIENTS

WHEAT flour, sunflower seed, chicory rootfiber, linseed, WHEAT GLUTEN, rolled OATS, pumpkin seed kernels, RYE flour, WHEAT bran, dried SOURDOUGH (wheat), salt, sugar, caramelized sugar, emulsifier sunflower lecithin, flour treatment agent ascorbic acid, enzyme

PACKAGING

Code	Size	Type	Palletisation
394011	20 kg	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,650.00
Energy (kcal)	400.00
Fat (g)	19.00
of which saturated (g)	2.00
Carbohydrate (g)	31.00
of which saccharides (g)	4.00
Dietary fiber (g)	21.00
Protein (g)	15.00
Sodium (g)	1.00
corresponds to approx (g salt)	3.02

METHOD

Group 1	
Ingredient	KG
Water	1.000
Multiseed Prebiotic	1.000
Bakels Dry Yeast	0.020
Wheat flour	1.000
Total Weight: 3.020	

DESCRIPTION

Mix the ingredients into a pliable dough. Normal processing times. Dough temp: 26-28°C Starting temp: 240°C Resting time: 20min Steam: approximately: 5-10 sec. Baking temp: 210°C.



STORAGE

Dry and not above 25°C (max 65% relative humidity)



SHELF LIFE

240 days



TYPE

Powder



ALLERGENS

Gluten (wheat)



CATEGORY

Bread Mixes & Concentrates



FINISHED PRODUCT

Artisan Premium Bread, Baguette, Bread, Breakfast bread, Crisp bread, Crusty bread, Fibre rich, Grain bread, Hamburger bun / sausage roll, Loaf Bread, Occasion bread, Rolls, Rye bread, Tin bread



BRANDS

Bakels