



MULTISEED

OVERVIEW

Do you need a reliable and tasty bread mix which you can use to make a wide assortment of breads? Let us introduce: Bakels Multiseed – Our bestseller worldwide with a perfect balance of nutritional ingredients.

Bakels Multiseed has a delicious full-bodied taste and a texture that makes the final bread pleasant to eat. The mix is also renowned for its excellent fresh-keeping qualities; the reasons customers come back again and again.

With Bakels Multiseed you get a wide mix of which you can create all types of end products that will attract the customer with a healthy profile.

The ingredients in Multiseed:

- Sunflower seeds
- Pumpkin seeds
- Linseeds
- Oat flakes
- Wheat bran
- Sourdough

PRODUCT VALUES

- A healthy combination of sourdough, oat flakes, wheat bran, sunflower seeds, flaxseeds and pumpkin seeds.
- Contains a lot of fibre, and can with a simple recipe be turned into a bread with whole grains and go under a health claim*.
- Very tasty with its wonderful taste of sourdough together with the flavour and texture provided by the seeds.

*Depending on which country you are active in.

ECONOMICAL VALUES

- Can be used in a wide variety of applications.
- Gives the same great results every time, which contributes to less waste and a safe production.
- With Bakels Multiseed you do not have to weigh up several ingredients yourself and therefore you save time and eliminate the risk of incorrect measurements.

Find recipes with Multiseed [here!](#)

Discover Multiseed Prebiotic with even more nutritinal values [here!](#)

USAGE

See recipe.

INGREDIENTS

WHEAT flour, sunflower seed, linseed, WHEAT GLUTEN, pumpkin seed kernels, rolled OATS, RYE flour, sugar, dried WHEAT sourdough, WHEAT bran, salt, E472e, sunflower lecithin, flour treatment agent ascorbic acid, enzyme

PACKAGING

Code	Size	Type	Palletisation
	20 kg	Bag	
	600 kg	Bag	

METHOD

Group 1	
Ingredient	KG
Water	1.000
Multiseed	1.000
Dry yeast	0.020
Wheat flour	1.000
Total Weight: 3.020	

DESCRIPTION

Mix the ingredients to a pliable dough. Normal processing times. Dough temp: 26-28°C Starting temp: 240°C Resting time: 20 min Steam: approx. 20 sec
Proving time: 37°C - approx. 50 min Oven temp: 210°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 (wheat, oat, rye)



CATEGORY

Bread Mixes & Concentrates



INGREDIENT FEATURES

Halal



FINISHED PRODUCT

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



BRANDS

Bakels



FUNCTION

Efficiency