



PREMIUM OAT BREAD

OVERVIEW

Bakels Premium Oat Bread gives a rich and tasty bread with a great texture. The bread base contains as much as 60% oats of various kinds, giving the bread a full-bodied taste. Sunflower seeds and yellow flax seeds provide the bread with a unique character. The bread stays soft and moist for an extended period of time and the mix is suitable for a variety of applications.

WHAT YOU GET WITH PREMIUM OAT BREAD

- Contains 60% oats of various kinds.
- Rich and full-bodied taste.
- The bread stays moist and soft for a long time.
- Yellow flaxseed and sunflower seeds give the bread a great taste and texture.
- Contains oat, which are well-known and popular among consumers for their many health benefits.
- Suitable for various kinds of applications.

PACKAGING

Code	Size	Type	Palletisation
391301	15 kg	Bag	

METHOD

Group 1

Ingredient

Bakels Premium Oat Bread

Wheat flour

Margarine

Bakels Dry Yeast

Water

KG

0.500

1.200

0.040

0.030

1.000

Total Weight: 2.770

DESCRIPTION

1. Mix all the ingredients into a smooth dough. Normal mixing time. 2. Let the dough rest for 15 minutes and weigh up to the desired product. 3. Yeast time: 45 - 50 minutes. 4. Starting temperature: 230 ° C. 5. Steam: 6 seconds. 6. Baking temperature: 190 ° C.



STORAGE

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



SHELF LIFE

270 days



TYPE

Powder



ALLERGENS

Gluten (oats, wheat, barley)



CATEGORY

Bread Mixes & Concentrates



FINISHED PRODUCT

Baguette, Bread, Breakfast bread, Ciabatta, Crisp bread, Fibre rich, Hamburger bun / sausage roll, Rolls, Tin bread, White bread



BRANDS

Bakels



FUNCTION

Efficiency