



DISPLAY CONDITIONS

Room temperature



CATEGORY

Bakery



FINISHED PRODUCT

Bread

MULTISEED PREBIOTIC BREAD

INGREDIENTS

Group 1

Ingredient

Water

[Bakels Multiseed Prebiotic](#)

Wheat flour

[Bakels Lecimax Low](#)

[Bakels Lecisoft Master](#)

[Bakels Dry Yeast](#)

Black syrup

Extra-ground coarse rye flour

KG

1.000

1.000

0.900

0.020

0.020

0.020

0.300

0.400

Total Weight: 3.660

METHOD

Mixing time: 5 minutes on slow speed, 10- minutes on high speed.

Dough temperature: 26-28 °C.

Resting time: 20 minutes.

Dough weight 350g baking tin.

Proving time: (37°C 78% moisture) 90 minutes.

Starting temperature: 230°C.

Steam: 7-8 seconds.

Baking temperature: 190°C

Baking time: 25 minutes.