



**CATEGORY**

Bakery



**FINISHED  
PRODUCT**

Bread

# MULTISEED PREBIOTIC TIN BREAD

## INGREDIENTS

### Group 1

Ingredient

Water

Bakels Multiseed Prebiotic

Wheat flour

Bakels Dry Yeast

KG

1.000

1.000

1.000

0.020

**Total Weight: 3.020**

## METHOD

Mixing time: 5 minutes on slow speed, 10-12 minutes on high speed

Dough temperature: 26-28°C

Resting time: 20 minutes

Proving time: 37° approx. 60 min

Starting temperature: 240°C

Steam: 7-8 seconds

Baking temperature: 200°C

Baking time: (550g) approx. 25 minutes