

GOOD GRAINS BREAD BASE



Product Code:
001-00010



A wonderful nutty tasting multi grain bread with flax, whole mustard seed, and malted grain. Versatile and delicious fresh or toasted!

Lentia
ENTERPRISES LTD.

the new products people for fine food ingredients

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Product Code:
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Net Weight:
21 kg

Formula

Baker %	Ingredient	kg	g
100	Strong Bakers Flour	10	000
35	Good Grain Bread Base	3	500
4	Fresh Yeast		400
93	Water	9	300
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232	Total	23	200

*Note: The initial dough appears a bit slack, but will stiffen slightly during rest.

Method:

Mix on 1st speed 3 min.

Mix on 2nd speed 6-8 min. for spiral mixer / 12-14 min. for hook type planetary mixer.

Dough Temperature desired: 81F/27C

Rest dough 20-30 min.

Divide and mold.

Dough may be proofed in baskets, deposited in bread pans, or made as a free standing loaf.

Proof : 50-60 min.

Apply cuts in surface prior to baking.

Bake: 400F°/205C° with steam if available.

35-40 min. For 540g scaled breads.

Ingredients:

Malt red wheat, coarse rye meal, flax seeds, mustard seeds, rye flour, salt, natural dried rye sourdough (rye flour & bacterial culture), dried wheat sourdough, rye middlings, barley malt extract, malted barley flour, dextrose, canola oil, soya lecithin, ascorbic acid, enzymes (enriched wheat flour, alpha-amylase, xylanase).



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