

9 HAPPY GRAINS BREAD BASE



Product Code:
001-00025



This hearty 9 grain bread will make you happy with its' delicious flavour from wheat bran, oats, flax seed, sunflower seed, mustard seed, and millet seed. Delicious toasted or freshly baked!

Lentia
ENTERPRISES LTD.

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**Product Code:
001-00025**

**Net Weight:
25 kg**

Formula

Baker %	Ingredient	kg	g
100	Strong Bakers Flour	10	000
50	9 Grains Base	5	000
4.5	Fresh Yeast		450
90	Water (approximately)	9	000
Total		24	450

Method:

Mix on slow speed 3 min.

Mix on 2nd speed 6 min.

Dough Temperature: 26° -28°C (78° -80°F)

Floor Time: 15 min.

Final Proof: Approximately 75 min.

Bake: 200C° (400°F) with plenty of steam, in rack oven.

Drop temperature after 10 min. to 180°C (360°F) and bake for another 25-30 min.

Ingredients:

Malt red wheat, rolled oats, wheat bran, enriched wheat flour, flax seeds, rye flour, sugar, coarse rye meal, salt, sunflower seeds, mustard seeds, millet seed, golden flax seeds, flaked corn, natural dried rye sourdough (rye flour & bacterial culture), canola oil, malted barley flour, barley malt extract, roasted malt wheat flour, soya lecithin, ascorbic acid, enzymes (enriched wheat flour, alpha-amylase, xylanase).



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