

Milk Protein Mix

Dry bakery mix

Premix for the production of protein bread with light crumb color.

For bread prepared according to the recommended recipe, the nutritional claims "source of fiber" and "high protein" may be used.

Advantages:

- ✓ The premix is a source of high-quality, complex protein
- ✓ Extended shelf life of baked goods
- ✓ Easy and quick preparation
- ✓ Versatile premix suitable for example for making sweet protein bakery goods

Dosage:

50 % premix to 50 % flour

Ingredients:

Wheat flour; defatted dried **milk** (19%); **wheat gluten;** wheat sourdough; **soy** isolate; **whey** protein concentrate 80%; soluble corn fiber; **wheat** fiber; dried **whey**; psyllium husks; dried deactivated yeast; enzymes; flour improver: ascorbic acid (E300)

Packaging:

25 kg (paper bag with PE liner)

Storage conditions:

Temperature up to 25 °C and relative humidity up to 70 %

Shelf life:

12 months from date of manufacture



Milk toast with golden flax (470g)

Ingredients	Weight
Wheat flour T 530	5 kg
Milk protein mixture	5 kg
Golden flax	1 kg
Yeast	0,3 kg
Fine salt	0,19 kg
Margarine	0,8 kg
Water	6 kg
Total	18,29 kg

Technological parameters

Mixture	3+7 min
Dough temperature	25 °C
Resting	15 min
Dividing	560 g
Shaping	Tin bread
Proofing	55 min / 35 °C / 75 %
Baking	35 min / 230-200 °C