

Slaviakorn

Bakery premix

Premix for the production of special multigrain bread

Advantages:

- ✓ very rich cereal mix containing valuable fibre and oil seeds
- ✓ favourable price of the premix
- ✓ simple preparation and easy workability of doughs
- ✓ high volume and balanced taste of the finished products after the non-traditional ingredients

Dosage:

25 % on flour weight

Ingredients:

sunflower seeds; wheat flour; soy grits; dried whey; wheat flakes; soy flakes; flax seeds; buckwheat; wheat bran; corn grits; roasted barley malt; caraway seeds; sugar; spice mix; ground paprika; flour improver: ascorbic acid; enzymes.

MULTIGRAIN PASTRY (60 g)

Ingredients	Weight
Wheat flour T 530	100 kg
SLAVIAKORN	25 kg
Baker's yeast	4 kg
Salt	2,3 kg
Oil	5 kg
Water	64 kg
Total	200,3 kg

Technological parameters

Mixing	3+6 min
Dough temperature	28 °C
Resting	15 min
Dividing	70 g
Shaping	pastry - knot
Proofing	50 min / 35 °C / 75 %
Baking	14 min / 240-210 °C

Packaging:

25 kg (bag with PE layer)

Storage conditions:

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

Shelf life:

6 months in original packaging

