

Cardamom

Mix

Bakery premix

Aromatic bakery mix intended for making brioches, sweet breads and special types of bread.

Advantages:

- ✓ perfect for a wide range of sweet and savory baked goods
- ✓ the content of exotic cardamom and cinnamon in the mixture gives the finished products a delicious taste and aroma, known primarily from traditional Scandinavian sweet dishes
- ✓ allows the production of various types of pleasantly aromatic breads
- ✓ improves the elasticity and workability of the doughs produced

Dosage:

5-10 % on flour weight

Ingredients:

sugar; **wheat** flour; salt; cardamom; **wheat** gluten; barley malt flour; cinnamon; pea fiber; flour treatment agent: ascorbic acid E 300; deactivated dry yeast; enzymes.

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



SWEDISH BRAID BUNS (70 g)

Ingredients	Weight
Wheat flour T 530	100 kg
CARDAMOM MIX	10 kg
Compressed yeast	6 kg
Sugar	14 kg
Butter	13 kg
Salt	1,2 kg
Water	40 kg
Total	184,2 kg

Technological parameters

Mixing	4+5 min
Dough temperature	26-28 °C
Resting	20 min
Dividing	80 g
Shaping	braid bun
Proofing	50-60 min / 32 °C / 75 %
Baking	14-16 min / 200 °C

Nutritional data (average values per 100 g of product produced according to the recipe):

energy value	1416 kJ / 336 kcal
fats	7,9 g
of which saturates	4,5 g
carbohydrates	56,0 g
of which sugars	12,0 g
fibre	2,6 g
protein	8,7 g
salt	1,5 g