



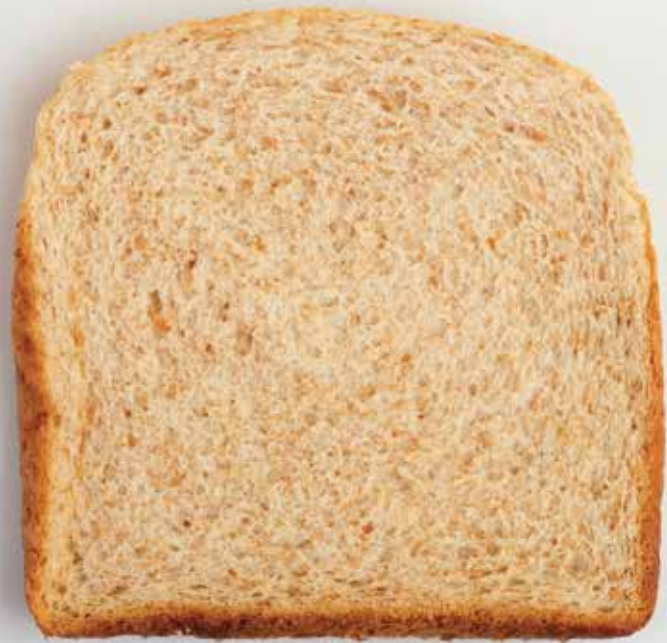
WHOLEMEAL BRAUNIS 50

50% dosage dry mix for preparing whole meal wheat bread with added malt.

WHOLEMEAL BRAUNIS 50

SwissBake® Wholemeal Braunis 50 is a 50% dosage pre mix for preparing natural wholemeal wheat bread. This bread has high fiber content and a natural brown colour contributed by wheat bran and malt. The product makes wholemeal bread with a good volume and texture and is perfect for preparing loaf bread or buns or rolls. Its simplified recipe and consistent result make is highly suitable for all kinds of commercial and professional baking applications.

- ✓ *Rich source of dietary fibre*
- ✓ *Reliable and consistent baking results*
- ✓ *No artificial colour or flavour*
- ✓ *Excellent volume and crumb texture*



BAKER RECIPE

Wheat Flour	500 gm
BREAD MIX	500 gm
Water	600 gm - 620 gm
Fresh / Dry Yeast	30 / 12 gm

INGREDIENTS

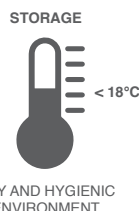
Whole Wheat Flour, Wheat Coarse, Wheat Bran, Vital Wheat Gluten, Malted Wheat Flour, Dehydrated Wheat Sourdough, Salt, Malted Barley, Emulsifier (E471, E481), Stabilizer (E415), Ascorbic Acid, Enzymes (E1100).



PAPER BAG



50%



DRY AND HYGIENIC ENVIRONMENT



FROM MFG. DATE

BAKING METHOD

Place the dry ingredients in a mixing bowl. Using a spiral mixer, mix at a slow speed for 4 minutes and then mix at a fast speed for 6 minutes. The dough temperature should be between 26°C to 28°C. Bulk fermentation for 15 minutes. Scale the dough weight from 450 gm to 500 gm. Final proof for 45 to 50 minutes at 28°C under 85% relative humidity. Bake at 230°C under a falling temperature of 210°C for approximately 30 to 35 minutes.