



Not just your regular
MULTI-GRAIN BREAD

It's naturally
more of **EVERYTHING!**



Naturally

More
DARKER

More
MALTY

More
**SOUR-DOUGH
LICIOUS**



DARK MALTY 28

For dark multigrain bread with added malt and sourdough.

DARK MALTY 28

A one-of-a-kind malt and sourdough-based blend for preparing a range of dark multigrain breads. This mix yields naturally darker multigrain bread loaded with sunflower seeds, linseeds, soya grits, oat-flakes & more. Added sourdough powder & intense roasted malt imparts a sour taste and malty flavour to the bread, making it one of the most delectable and “**PERFECT MULTIGRAIN BREAD**” out there. This mix has been developed by our team of Swiss bakery technologists in collaboration with professional bakers to ensure consistent results every time you bake without compromising on texture or taste.

It is a versatile product which can be used across various applications to prepare a wide range of multigrain breads such as loaves, rolls, baguettes and so on. This is not just your regular bread, it is naturally more of everything.

- ✓ *Rich in fibre & high nutritional content*
- ✓ *Made with 6 carefully selected seeds and cereals*
- ✓ *Roasted malt imparts natural dark colour and malty taste*
- ✓ *Contains natural sourdough for an excellent flavour profile*



You just won't get enough of this!

RECIPE

Wheat Flour	720 gm
DARK MALTY 28	280 gm
Salt	20 gm
Water (Cold)	550 gm - 600 gm
Enzy 300 +	03 gm
Fresh Yeast / Dry Yeast	40 gm/15 gm

INGREDIENTS

Sunflower Seeds, Wheat Flour, Linseeds, Soya Grits, Malt Extract, Wheat Malt Flour, Rolled Oats, Dehydrated Rye sourdough, Wheat Bran, Semolina, Vital Wheat Gluten, Malt Extract, Corn, Emulsifier E472.

PREPARATION

Put all the ingredients in a mixing bowl. Use a spiral mixer to mix at a slow speed for 3 minutes and then mix at a high speed for about 6 to 7 minutes. Dough temperature should be between 24°C - 26°C. Bulk ferment for 60 minutes. Scale the dough weight to 450-500 gm. Intermediate proof is not required. Final proof for 40 to 45 minutes at 32°C under 75% relative humidity. Then, bake at 230°C under a falling temperature of 200°C for approx. 30 - 40 minutes for 400 gm to 500 gm worth of dough. Bake with lots of steam.

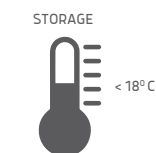
NOTE: If baking in a closed tin, no steam is required. Use steam only for free-hand moulding.



PAPER BAG



28%

DRY AND HYGIENIC
ENVIRONMENT

FROM MFG. DATE