



SOJA PAN PLUS 33

For preparation of soya bread & buns.

- ✓ All natural ingredients
- ✓ Super taste & aroma
- ✓ Perfect crust texture & colour
- ✓ Rich recipe with goodness of soya

 Additional salt required  Additional improver required

SOJA PAN PLUS 33

A versatile multigrain mix for preparation of soya breads. It has a slight sour taste because of natural sour dough ferment. The bread is crusty and the crumb has light creamish color. You can use this mix in proportion of 25% - 33% and accordingly change the flour amount. The versatile mix can be used to make breads, rolls, baguettes or fruit breads, you can adjust salt & improver in the recipe accordingly.

| BAKER RECIPE | Qty (Variant 1) | Qty (Variant 2) | Qty (Variant 3) |
|-------------------------|-----------------|-----------------|-----------------|
| Wheat Flour | 670 gm | 650 gm | 700 gm |
| SOJA PAN PLUS 33 | 330 gm | 300 gm | 250 gm |
| Salt | 20 gm | 20 gm | 20 gm |
| SB Enzy X-2D (Improver) | 5 gm | 5 gm | 5 gm |
| Sunflower Seeds | - | 50 gm | 50 gm |
| Water (approx) | 540 gm - 600 gm | 600 gm | 600 gm |
| Fresh Yeast / Dry Yeast | 30 gm / 10 gm | 30 gm / 10 gm | 30 gm / 10 gm |

BAKING METHOD

Mix on a slow speed for 4 min and high speed for 6 minutes. Dough temperature should be kept between 26°C- 27°C. Intermediate proof for 30 to 40 minutes. Scale the dough weight as desired. Final proof for 60 - 70 minutes on 32°C. Bake at 230°C with falling temperature of 200° for approximately 30-35 minutes. Bake without steam if using bread tin, bake with steam if making freehand loaf.



INGREDIENTS

Soya Flakes, Soya Grits, Vital Wheat Gluten, Soya Flour, Natural Dehydrated Sour Dough (Wheat), Refined Wheat Flour, Malted Flour, Malted Barley, Emulsifier (E481) Palm, Ascorbic Acid, Blend of Functional Enzymes (E1100).

PACK



PAPER BAG

DOSAGE



25 - 33%

STORAGE



< 18°C

DRY AND HYGIENIC
ENVIRONMENT

SHELF LIFE



FROM MFG. DATE