



MAIZE BROT MIX 50

Premix for making healthy corn bread.

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SwissBake® Maize Brot 50 is a unique mix for making healthy corn bread. It contains extruded yellow maize and sunflower seeds. It is high in fiber content and also a good source of vitamins, calcium and iron.



- ✓ *High fibre content*
- ✓ *Goodness of vitamins, calcium & iron*
- ✓ *Makes perfect golden corn breads*
- ✓ *Easy to bake with a consistent output*

BAKER RECIPE

| | |
|-------------------------|-----------------|
| Wheat Flour | 500 gm |
| MAIZE BROT 50 | 500 gm |
| Shortening / Oil | 30 gm |
| Water | 580 gm / 600 gm |
| Fresh Yeast / Dry Yeast | 30 gm / 12 gm |

INGREDIENTS

Wheat Flour, Maize Flour, Extruded Maize, Maize Gritts, Sunflower Seeds, Vital Wheat Gluten, Salt, Emulsifier (E481) Palm, Chilli Powder, Curcuma, Vitamin C, Vegetable Sourced Enzyme Blend

BAKING METHOD

Place all the ingredients in a mixing bowl. Use a spiral mixer, mix at slow speed for 4 minutes and then mix at high speed for 6 minutes. Dough temperature should be between 24°C to 26°C. Bulk fermentation for 30 minutes. Scale the dough weight to 500 gm. Intermediate proof not required. Final proof for 40 minutes at 32°C under 75% relative humidity. Bake at 220°C under falling temp. of 200°C for approximately 45 minutes for a 500 gm piece of dough.

 Bake with lots of steam

