



## CHIA MAJA BROT

*Mix for preparation of specialty baked goods with chia seeds.*

**S** Additional salt required    **i** Additional improver required

## CHIA MAJA BROT

A convenient mix for the preparation of specialty baked goods using chia seeds. Using this mix you can prepare a wide range of baked products by simply altering upto 25% of the amount of flour in your recipe. Chia Maja Brot does not contain any salt thereby making it versatile for baking breads, buns and rolls.

- ✓ *Nutritious and healthy.*
- ✓ *Efficient and reliable production.*
- ✓ *High fermentation stability.*
- ✓ *Aromatic-spicy taste.*

### BAKER RECIPE

CHIA MAJA BROT	1000 gm
Salt	20 gm
Water	600 gm - 650 gm
Fresh Yeast / Dry Yeast	35 gm / 15 gm
Total Yield	1650 gm

Addition of wheat gluten / Improver ENZY X-2D is optional.





### BAKING METHOD

Place all the ingredients in the mixing bowl. Mix on slow speed for 2 minutes and fast speed for 4 minutes. Dough temperature should be below 27°C to 28°C. Bulk fermentation for 60 minutes approximately. Again mix for 4 - 6 minutes on medium speed. Intermediate proofing for 20 minutes. Scale the dough weight to 450 gm in a mould. Final proof for 40 minutes - 50 minutes at 32°C and 75% relative humidity. Bake at 230°C with falling temperature to 200°C for 35 minutes - 40 minutes. Bake with lots of steam.

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### INGREDIENTS

Wheat Flour, Chia Seeds, Vital Wheat Gluten, Oat Flour, Soya Flakes, Dehydrated Rye Sour Dough, Roasted Malted Barley, Barley Flour, Vitamin C, Vegetable Sourced Enzyme Blend.

<b>PACK</b>  20 KG PAPER BAG (5kg X 4)	<b>DOSAGE</b>  75% - 100%	<b>STORAGE</b>  < 18°C DRY AND HYGIENIC ENVIRONMENT	<b>SHELF LIFE</b>  12 MONTHS FROM MFG. DATE
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### CHIA SEEDS BENEFITS



Mix



Crumb

