



## **GF MULTSKORN BROT**

*For preparing gluten free multigrain bread with seeds.*

## GF MULTSKORN BROT

SwissBake® SB-Fit range **Gluten Free Multskorn Brot** is a complete mix for the production of gluten free multigrain bread with various seeds like sunflower, sesame and linseeds. The product has been formulated to ensure that the taste and texture profile of the bread is as close as possible to traditional multigrain bread. This product is also easy to prepare and only requires additional water and yeast.

- ✓ *Simple and reliable production.*
- ✓ *Tasty gluten free multigrain bread.*
- ✓ *Versatile production possibilities.*
- ✓ *100% dosage, Just water and yeast needs to be added.*



### BAKER RECIPE

GF MULTSKORN BROT	1000 gm
Water (30°C)	850 gm
Fresh Yeast / Dry Yeast	30 gm / 12 gm

### METHOD

Place all the ingredients in the mixing bowl. Using the paddle attachment on a planetary mixer, mix at slow speed approximately for 2 minutes. Dough temperature should be between 32°C to 34°C. Bulk ferment for 60 minutes. Again mix at medium speed for 2 minutes. Scale the dough weight for 800 gm and mould it in a bread tin. Intermediate proofing is not required. Final proof for 40 minutes at 32°C under 75% humidity. Bake at 220°C under a falling temperature of 200°C for 50 minutes approx. for 800 gm dough.

### INGREDIENTS

Rice Flour, Maize, Potato flour, Sesame Seeds, Sunflower Seeds, Linseeds, Extruded Maize, Salt, Stabilizer (E412), Vitamin C, Vegetable Sourced Blend of Functional Enzymes.



PACK

PAPER BAG  
[1kg X 10]

DOSAGE



100%

STORAGE

DRY AND HYGIENIC  
ENVIRONMENT

SHELF LIFE



FROM MFG. DATE