



# Malt & Grain

**concentrate for dark malt bread and rolls**

- **Enriched with sunflower seeds, soy grits, sesame and linseed**
- **Fine roasted malt gives this bread the characteristic flavour and typical dark brown colour**
- **Crisp bread type with good volume**
- **Very good fresh keeping qualities**
- **Dosage: 50 % on flour quantity**



## Recipe for Malt & Grain bread

<b>Malt &amp; Grain</b> concentrate	5.000 kg	<ul style="list-style-type: none"> <li>• Dough temperature 28°C</li> <li>• Mix 6 minutes at slow (spiral mixer) + 6 minutes at fast speed</li> <li>• Rest time: 30 minutes</li> <li>• For 500 g loaves 580 g dough weight</li> <li>• Mould dough pieces long, decorate with topping and set up on trays</li> <li>• Before baking cut topside several times</li> <li>• Proof time: 45 - 60 minutes</li> <li>• Baking: at 230°C with steam - 30 min.</li> </ul>
wheat flour	5.000 kg	
dry yeast	0.150 kg	
(or fresh yeast)	0.300 kg)	
water	6.000 ltr	
<b>total dough</b>	<b>16.150 kg</b>	

Packing: 25 kg bag with PE-liner

1 pallet = 30 bag = 750 kg

Store in a cool and dry place (18°C max)

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Ingredients: Wheat flour, malt flour (wheat, barley), wheat gluten, soy grits, oat flour, sunflower seeds, linseeds, iodized salt, lactic acid E270, guar gum flour E412, Calcium stearoyl-2-lactylate E482, Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids E472e, Mono- and diglycerides of fatty acids E471, citric acid E330, sodium acetate E262, ascorbic acid E300, enzymes (vegetable origin).