

## Kraftkorn Bread

**Kraftkorn Mix Export** is a dark malt bread premix consisting of precious cereals and oil seeds like:

malt, wheat, rye, oat, soya, sunflower and linseed (flaxseed)

### Features

Long lasting freshness

High content of malt

Highly mineral and fibre enriched



Ingredients	%	Batch Weight
Kraftkorn Mix Export	<b>50</b>	<b>0.500 kg</b>
<b>Wheat Flour</b>	50	0.500 kg
instant Yeast	1	0.010 kg
Water (approx)	65	0.650 kg

### Preparation Instructions

1. Place all ingredients into a mixer and mix on slow speed for 3 minutes and then 5 + minutes on fast. Dough Temperature 26 – 28 °C.
2. Once the dough is fully developed, place it into a lightly oiled container and cover with plastic. Rest for 20 minutes.
3. Turn the dough out onto a floured surface and scale 450 g pieces for bread
4. Mould the dough pieces round and rest for 10 min.
5. Mould long to a oblong shape.
6. Make the top of the bread wet and roll in to a mix of seed.
7. Proof at for 40 – 50 minutes. The dough pieces should be approximately 90% proofed.
8. Remove from the proofer and cut the top three times (see picture above)



### Baking Instructions

1. Place into a preheated oven set at 230°C with steam
2. Open the oven vent for the last 10 minutes of baking to release the steam
3. Bake with open Damper.
4. Bake for a total of 30 – 35 min minutes bake reducing the heat to 200°C after 10minutes of baking

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**CSM International**  
Theodor-Heuss-Allee 8  
28215 Bremen  
Germany

tel: +49 421 3502 200  
fax: +49 421 3502 232  
email: [Info.international@csmbaking.com](mailto:Info.international@csmbaking.com)