

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

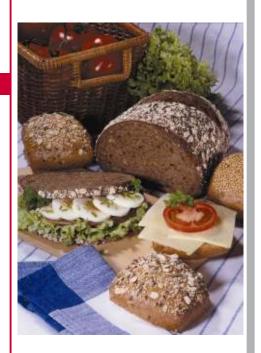
Highly mineral and fibre enriched



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

Preparation Instructions

- 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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