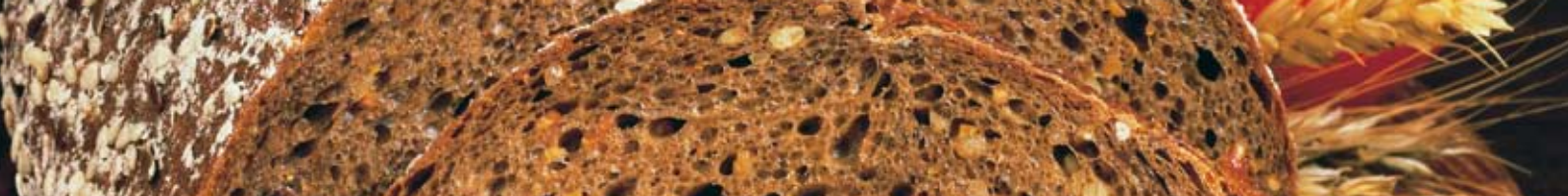




Kraftkorn

The world famous base mix for making a range of great tasting malted and rye containing bread and rolls.



PRODUCT CHARACTERISTICS

- A dark malt bread premix consisting of cereal and oil seeds: malt, wheat, rye, oat, soya, sunflower and linseed (flaxseed).
- Can be used at various dosage levels, typically from 20% - 50% so that taste can be suited to local market requirements.
- Easy and consistent production.
- High content of malt, mineral and fibre enriched.



Recipe (in kg)

	for bread	for rolls and sticks
Wheat flour	5,000	7,000
Kraftkorn Mix Export	5,000	3,000
Instant yeast	0,080	0,150
or Fresh yeast	0,200	0,400
Vx-2	-	0,100
Salt	-	0,100
Water (approx.)	6,500	6,100

Processing

Kneading time	approx. 10 min.
Dough temperature	26°C-28°C
Resting time	20 min.
Scaling weight	600 g dough (500 g breads)
Baking	230°C with steam/30 min.

Prepare a dough with all ingredients. Mix the dough approx. 10 min. until a smooth consistency is obtained. Resting time 20 min.

Processing bread: Scale 600 g dough for 500 g bread. Mould round or long. Brush surface with water and dip in sesame seed. Then place on baking sheets or put into prepared tins. After proofing, cut length or crosswise and feed into oven with steam.

Processing rolls and sticks: For rolls scale 1800 g per dough head, mould round and give intermediate proof of 10 min. Process further with dividing machine (30 pieces). Brush top side with water and dip in sesame seed or grain flakes. Set up on sheets and give full proof. For sticks scale 300 g per piece. Mould long and decorate with topping. Place them on sheets for proofing, cut triple before baking. Baking time: 20 min. for rolls/25 min. for sticks.

Ingredients

Wheat flour; partly roasted wheat malt flours; soybean grits; rye flour; pre-gelatinized wheat flour; oat grit; wheat gluten; linseed; sunflower seed; salt; emulsifier: mono- and diglycerides of fatty acids E 471; soybean flour; acidifier: citric acid E 330; flour treatment agent: ascorbic acid E 300; enzymes.

Product	Code	EAN	Storage	Unit	Sales Unit	Pallet Size
Kraftkorn Mix	71448	4 002715 71448 3	Store dry and cool.	10 kg	bag	720 kg
Kraftkorn Mix	75448	4 002715 75448 9	Store dry and cool.	25 kg	bag	750 kg



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

Tel.: +49 421 35 02 200

Fax: +49 421 35 02 232

E-mail: info.international@csmglobal.com

www.csmglobal.com/worldwide

For further product information and recipe ideas visit www.csmglobal.com/worldwide

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Ulmer Spatz