

Product Name: SEEDUCTION® MULTISEED BREAD CONCENTRATE

Ref Number: PC102/108

Pack Size: 16kg Sacks

Product Information: SEEDUCTION® MULTISEED BREAD CONCENTRATE meets today's needs for great tasting, healthier products. The concentrate is packed with sunflower seeds, linseeds, pumpkin seeds and oats, making it a source of fibre. It can be used to produce a wide variety of loaves, rolls and croissants.

For recipe ideas visit www.macphie.com

Recipe:

Kg

16.000 SEEDUCTION® MULTISEED BREAD CONCENTRATE

16.000 Bread Flour

0.800 Yeast

14.200 Water

Method:

1. Use tempered water to give a final dough temperature of 24-26°C
2. Mix ingredients for 10-15 minutes on middle speed in a conventional mixer or for 2 minutes on first speed, then 6-8 minutes on second speed, for a spiral mixer
3. **For rolls**, scale and mould dough as required, roll in seed mix if desired and prove at 38°C, R.H. 85% for approximately 50 minutes. Bake at approximately 240°C for 12-15 minutes, adding steam for crusty varieties
4. **For Tin Bread**, scale and mould dough as required, roll in seed mix if desired. Prove at 38°C, R.H. 90% for approximately 60 minutes, then bake at approximately 225°C for 25-30 minutes for 400g or 30-35 minutes for 800g, adding steam for a crustier loaf