

# APPLICATION SHEET

## How to Make:

# ANCIENT GRAIN ARTISAN BAGELS



Clean Label  
Non GMO

**Made With:** **BP 50/50  
Ancient Grain  
Bread Base**

**Item #:** **40233**

**Description:** Convenient 50/50 base, clean label, Non-GMO blend of ancient grains seeds, and dried Tuscan sourdough that lends an earthy nutty aroma.

**Dough:**

High Gluten Flour .....	50%
BP 50/50 Ancient Grain.....	50%
Bread Base	
Water .....	46%±
Yeast .....	1.5%±
<b>Total .....</b>	<b>147.5%±</b>

## Directions:

1. Mix for 2 minutes Low, 8 minutes High until dough is developed. DDT 75°F - 78°F
2. Chunk dough to desired weight, recommended 3.5 oz. shape into bagel.
3. Proof dough for 60 minutes at 95°F and 90% RH or until fully proofed.
4. Boil bagels for 45 seconds each side.
5. Top with preferred whole grains, or consider BreadPartners BP Grain Topper (Item # 40224) made with rolled oats, sunflower seeds, flaxseeds, and millet.
6. Bake at 400°F - 425°F until fully baked.

Tech Tip - For improved shine, mist bagels with water immediately after baking



For more information, email [info@breadpartners.com](mailto:info@breadpartners.com)

