

BP TOTAL GRAIN BREAD MIX



Item #: #40159

Usage Rate: Complete Mix

Pack Size: 50 lb. bag

Application: A complete mix for variety grain bread

Ingredients: Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Whole Grain Rye Meal, Whole Wheat Flour, Sugar, Sunflower Seed, Oat Flakes, Salt, Contains 2% or Less of the Following: Barley Flakes, Corn Meal, Millet Seed, Dried Molasses (Molasses, Maltodextrins), Vital Wheat Gluten, Sodium Stearoyl Lactylate, Malt Powder, Fumaric Acid, Malted Barley Flour, Ascorbic Acid, Enzymes

Key Benefits

1. Convenient 100% mix just add water and yeast
2. Loaves can be rolled in the mix after shaping for a crust with a unique look and great taste

Recipe

Dough

| | |
|-------------------------------|---------------|
| BP Total Grain Bread Mix..... | 100% |
| Water..... | ± 50% |
| Fresh Yeast..... | 4% |
| Total | ± 154% |

Directions

1. Mix first speed: 3-4 minutes until incorporated
2. Mix second speed: 6-8 minutes until developed
3. Dough Temp 75-78°F
4. Allow dough to bulk ferment 15 minutes
5. Divide and pre-shape
6. Bench rest 15 minutes
7. Final shape as desired
8. Proof 45-60 minutes
9. Bake at 420°F

For more information, email info@breadpartners.com

