

SINGLUPLUS SEEDS

Gluten
FREE



SINGLUPLUS SEEDS

can be processed without swelling time

Mix for the production of gluten-free bread with oilseeds

Recipe:

SINGLUPLUS SEEDS	10.000 kg
Vegetable oil	0.400 kg
Salt	0.180 kg
Yeast	0.300 kg
Water, approx.	8.600 kg
<hr/>	
Total weight	19.480 kg

Mixing time:	2 + 6 minutes
Dough temperature:	26° C
Bulk fermentation time:	none
Scaling weight:	0.500 kg
Intermediate proof:	none
Processing:	tin bread/oven bottom bread
Final proof:	40 - 45 minutes
Baking temperature:	240° C, dropping, giving steam
Baking time:	40 - 45 minutes
Topping:	sunflower seeds, sesame, linseed, pumpkin seeds and maize semolina (in equal parts)

100 g bread contain:

Energy	1100 kJ (262 kcal)
Fat	9.2 g
of which saturates	1.3 g
Carbohydrate	33.6 g
of which sugars	3.4 g
Fibre	7.3 g
Protein	7.7 g
Salt	1.3 g

Gluten
FREE