



The world-famous base mix for great tasting multigrain bread and rolls.

Made in Germany 

## KRAFTKORN

Kraftkorn® multigrain bread mix is worldwide recognized for more than 20 years. Its delicious and balanced taste and the endless application possibilities bring a unique eating experience for those who appreciate craftsmanship and enjoy authentic taste.

Kraftkorn® is a dark malt bread premix consisting of cereal and oil seeds like 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, minerals and dietary fibers.



Size/Packing	10 kg/bag
Order Unit	Bag
Product Code	BMB0001

### Recipe (in g)

	for bread	for rolls and sticks
Wheat Flour	5,000	7,000
Kraftkorn® Export	5,000	3,000
Instant Yeast	0,150	0,150
or Fresh Yeast	0,300	0,300
VX 2T	-	0,100
Salt	-	0,100
Water (approx.)	6,500	6,000

### 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 falling to 200°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 and pregelatinized malted wheat flour; Soy grits; Rye flour; Pregelatinized whole wheat flour; Oat grit; Wheat gluten; Brown Linseed; Sunflower seeds; Salt; Emulsifier: Mono- and diglycerides of fatty acids (E 471); Wheat malt flour; Soy flour; Acid: Citric acid (E 330); Flour treatment agent: Asorbic acid (E 300); Enzymes.