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10000233 - Seeduction® Multiseed Bread Concentrate - TIS

Product Name: Seeduction Multiseed Bread

Ref Number: 10000233

Pack Size: 16Kg

Product Information: Multiseed bread concentrate packed with sunflower seeds, linseeds, pumpkin seeds and oats that makes loaves, rolls and croissants. Used at 100% of flour weight.

For recipe ideas visit www.macphie.com

Recipe: Standard Recipe Kg

1.000Kg Seeduction Multiseed Bread
1.000Kg Bread Flour
0.050Kg Yeast
0.890Kg Water

N.B use tempered water to give a final dough temperature of 24-26°C

Method:

1. Place all ingredients into a spiral mixer or a conventional Machine bowl with a hook.
2. - Spiral Mixer - Mix on slow speed for 2 minutes followed by 6 minutes on fast speed
3. - Conventional Machine – Mix on 2 minutes slow and 6-8 minutes on medium speed.
4. Process as required.
5. Prove at 38-40°C / 80%RH for 50-60 minutes

Scaling Suggestions & Baking Times (approx.):

N.B Set fan assisted oven 30°C Hotter before baking

- Baking Temperatures 230°C/450°F (Fan Assisted 200°C/390°F)

- Rolls, Bake for 15 minutes
- 400g Tin Bread, bake for 30 minutes with steam
- 800g Tin Bread, bake for 35 minutes with steam

Notes