



Gluten-free multigrains bread*

[100 % Mix for gluten-free multigrain bread]

This gluten free mix based on high quality products has been developed to make a delicious tin gluten-free multigrain bread.

| GLUTEN-FREE MULTIGRAIN BREAD | |
|--------------------------------|---|
| Recipe | |
| GF multigrains bread mix ABM | 1 000 g |
| AB Mauri fresh yeast** | 40 g for a well developed bread |
| Water | 880 g |
| Vegetable oil (turnip) | 100 g |
| Equipment | Spiral mixer |
| Mixing | Mix yeast** in water and mix in the GF mix 1 min in 1 st gear |
| Mixing 2 nd gear | 1 min 30 sec |
| Mixing | Add vegetable oil at low speed Mix 3 min 30 sec in 1 st gear. Check whether all oil has been absorbed |
| Dough temperature after mixing | 27 °C |
| Scaling | 500 g |
| Proofing | Approx. 65 min at 32 °C with 85% humidity |
| Baking | Approx. 50 min in an oven at 200-210 °C |

** To ensure a homogeneous dough, it is necessary to dissolve the yeast in water before adding it to the mixer.

To ensure a better preservation of the bread over 3 days, we recommend adding 2 g of sodium acetate for 1 kg of mix.

*In accordance with the European legislation n°CE828/2018 which limits the amount of gluten of a finished product to less than 20 ppm. The designation «gluten-free product» is the responsibility of the end product manufacturer.

Bag

15 kg

Ingredients : Rice flour, tapioca starch, potato starch, linseed, maize starch, millet, psyllium bre, sunower kernel, dextrose, **egg** albumin, salt, stabiliser: E464, sugar (burnt) preservative: E262, avouring (**butter**) thickening agent: E415, enzymes.

Storage: in a closed bag, in a dry and cool place for 9 months after production date
non MGO organism

Allergen : egg, milk

Product code: 308389

AB | MAURI