



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