

KOMPLET Original Six Grain 50

CONCENTRATED PREMIX FOR THE PREPARATION OF A SPECIAL BREAD RICH IN GRAINS AND SEEDS FOR A HEALTHY NUTRITION. CONTAINS 6 DIFFERENT CEREALS: WHEAT, RYE, OAT, BARLEY, CORN, MILLET AS WELL AS LINSEED AND SESAME SEED.



Bake the best with something good!



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Six Grain Bread

KOMPLET Original Six Grain 50	5,000 kg
Wheat Flour	5,000 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Water	approx. 6,800 kg
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Total weight	17,100 kg

Yield: 28 loaves

Method:

Mixing time: 8 minutes slow + 6 minutes fast

Dough temperature: 25° C

Dough resting time: 25 minutes

Scaling weight: 600 g

Scale dough pieces, mould round, shape long, brush the surface with water and roll in sesame seed. Place into tins and cut on top with the dough scraper. After proving bake with steam.

Proving time: approx. 35 minutes at 35° C and 80% rel. humidity

Baking temperature: 230° C falling to 200° C

Baking time: approx. 40 minutes

Six Grain Baguette

KOMPLET Original Six Grain 50	2,500 kg
Wheat Flour	7,500 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Salt	0,100 kg
KOMPLET Bread Star	0,025 kg
Water	approx. 6,000 kg
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Total weight	16,425 kg

Yield: 51 loaves

Method:

Mixing time: 8 minutes slow + 6 minutes fast

Dough temperature: 25° C

Dough resting time: 25 minutes

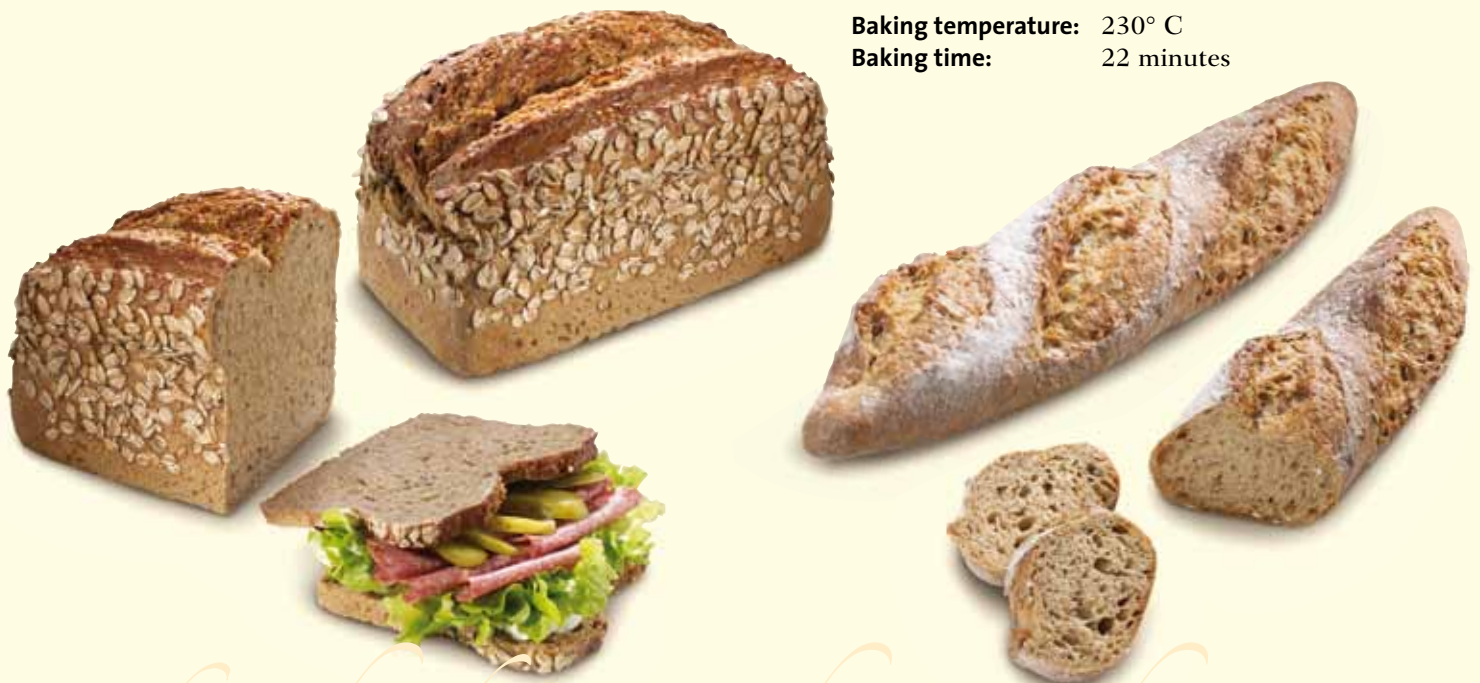
Scaling weight: 320 g

Scale dough pieces and shape long. Allow the pieces to rest for a while, roll out to 60 cm long and leave to prove. After proving allow the surface to get a little dry, cut surface 4 - 5 times lengthwise and bake with steam.

Proving time: approx. 60 minutes at 35° C and 80% rel. humidity

Baking temperature: 230° C

Baking time: 22 minutes



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Abel + Schäfer

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