



COUNTRY OVEN® ARTISAN

OVERVIEW

Country Oven® Artisan Bread 7% Concentrate is a clean label improver to which flour, salt, water and yeast are added.

BENEFITS INCLUDE:

- Provides bakers with the opportunity to produce top quality, long process bread in less than three hours.
- Contains delicious blend of wheat-based sourdoughs.
- Just one hour bulk fermentation required.
- The finished bread delivers the firm, crunchy crust, delicious flavour, eating quality and aroma associated with sourdough breads.
- Source of protein
- Source of folate – contributing to a reduction in tiredness and fatigue.

Create signature breads by adding one or more of our [Fermdor® sourdough powders](#).

Claims valid for base recipes only.

[View brochure.](#)

USAGE

7% on flour weight.

INGREDIENTS

Dried Wheat Sourdough, Wheat Flour, Inactive Dry Yeast (Wheat), Rapeseed Oil, Flour Treatment Agent: (E300)

PACKAGING

Code	Size	Type	Palletisation
394190	12.5kg	Bag	60

NUTRITIONAL INFORMATION

Type	Value
Ingredient as supplied in powder form	0.00
Energy (kJ)	1,352.00
Energy (Kcal)	321.00
Fat (g)	3.41
Fat (of which saturates)(g)	0.41
Available Carbohydrate (g)	46.69
Carbohydrate (of which sugars)(g)	1.79
Protein (g)	16.76
Fibre (g)	18.45
Salt (g)	0.03

METHOD

Group 1		
Ingredient	KG	%
Wheat flour	10.000	100.00
Country Oven® Artisan Bread 7% Concentrate	0.700	7.00
Yeast	0.250	2.50
Salt	0.180	1.80
Water	8.000	80.00
Total Weight:		19.130

YIELD

39 loaves

DESCRIPTION

Artisan Boule 1. Place all ingredients into a spiral mixing bowl. 2. Mix for 5 minutes on slow speed and 8 minutes on fast speed, until fully developed. 3. The dough temperature should be 24-26°C. 4. Bulk for 60 minutes at room temperature, covered with rack cover. 5. Scale at 485g and mould into boule shape. 6. Dry prove for 60 minutes at room temperature, covered with rack cover. 7. Cut as desired. 8. Bake at 240°C for 25-30 minutes, with steam.

ADDITIONAL INFORMATION

Full nutrients and claims:

High in Chloride

Chloride contributes to normal digestion by production of hydrochloric acid in the stomach.

Source of Thiamin

Thiamin contributes to normal energy-yielding metabolism.

Thiamin contributes to normal functioning of the nervous system.

Thiamin contributes to normal psychological function.

Thiamin contributes to the normal function of the heart.

Source of Manganese

Manganese contributes to normal energy-yielding metabolism.

Manganese contributes to the maintenance of normal bones.

Manganese contributes to the normal formation of connective tissue.

Manganese contributes to the protection of cells from oxidative stress.

Source of Folate

Folate contributes to maternal tissue growth during pregnancy.

Folate contributes to normal amino acid synthesis.

Folate contributes to normal blood formation.

Folate contributes to normal homocysteine metabolism.

Folate contributes to normal psychological function.

Folate contributes to the normal function of the immune system.

Folate contributes to the reduction of tiredness and fatigue.

Folate has a role in the process of cell division.

All nutrients need to be eaten regularly, as part of a healthy lifestyle and balanced diet.

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.

**STORAGE**

Cool and dry conditions

**SHELF LIFE**

360 days

**TYPE**

Powder

**ALLERGENS**

Wheat

**CATEGORY**Bread, Roll & Morning Goods,
Speciality Bread Mixes**INGREDIENT FEATURES**Clean Label, Produce
products with claims, Vegan
suitable, Vegetarian,
Versatile application**FINISHED PRODUCT**Baguette, Ciabatta, Crusty
Bread, Crusty Roll, Occasion
Bread, Pizza, Sourdough**BRANDS**

Country Oven®

**FUNCTION**

Improve nutritional value