



COUNTRY OVEN® MULTISEED

OVERVIEW

Country Oven® Multiseed Bread Concentrate is a versatile 50/50 concentrate, providing both great taste and nutritional benefits.

BENEFITS INCLUDE:

- Containing pumpkin, linseed and sunflower seeds, wheat bran and oat flakes for that extra bite to this darker style of bread.
- Producing a coarser, open texture.
- Consolidate your ingredients with this versatile concentrate – produce Artisan bread, cookies, scones and more from this one concentrate.
- Source of fibre.
- Source of protein.
- Source of folate – supports immune system.
- Source of iron – supports metabolism.

Claims valid for base recipes only.

[View brochure.](#)

USAGE

50/50 ratio with flour.

INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Sunflower Seeds, Brown Linseed, Wheat Gluten, Pumpkin Seeds, Wholemeal Rye Flour, Oats, Wheat Bran, Dried Wheat Sourdough, Sugar, Salt, Caramelised Sugar, Emulsifier (E472e), Flour Treatment Agent (E300)

PACKAGING

Code	Size	Type	Palletisation
394720	16kg	Bag	60

NUTRITIONAL INFORMATION

Type	Value
Ingredient as supplied in powder form	0.00
Energy (kJ)	1,849.00
Energy (Kcal)	442.00
Fat (g)	21.17
Fat (of which saturates)(g)	3.15
Available Carbohydrate (g)	40.13
Carbohydrate (of which sugars)(g)	4.44
Protein (g)	18.93
Fibre (g)	8.89
Salt (g)	2.32

METHOD

Group 1		
Ingredient	KG	%
Wheat flour	5.000	50.00
Country Oven® Multiseed Bread Concentrate	5.000	50.00
Yeast	0.250	2.50
Water	5.000	50.00
Total Weight: 15.250		

YIELD

31 small / 17 large loaves

DESCRIPTION

Multiseed Bread 1. Place all of the ingredients into a spiral mixing bowl. 2. Mix for 2 minutes on slow speed and 5 minutes on fast speed, until fully developed. 3. The dough temperature should be 24-26°C. 4. Scale at 485/900g. 5. Prove for 50 minutes. 6. Bake at 220°C for 35 minutes.

