



COUNTRY OVEN® OAT & BARLEY

OVERVIEW

Country Oven® Oat and Barley Concentrate is a versatile 50/50 concentrate.

BENEFITS INCLUDE:

- Incorporating the goodness of oat and barley flakes, malted wheat flakes and wheat fibre.
- For great tasting bread and rolls with an appetising and wholesome appearance and slight beery aroma.
- No additives and preservatives added, it enables bakers and sandwich manufacturers to minimise the number of ingredients declared on their labels, with no loss of volume, shelf life or eating quality.
- Source of fibre
- Source of protein
- Source of folate – reduction in tiredness and fatigue.
- Source of copper – supports nervous system.
- Contains Beta Glucan^.

Claims valid for base recipes only.

[View brochure.](#)

^ based on 170g serving size.

USAGE

50/50 ratio with flour.

INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Barley Flour, Malted Wheat Flakes, Oats, Wheat Gluten, Barley Flakes, Malted Wheat, Sugar, Wheat Fibre, Salt, Roasted Malted Rye, Malted Barley Flour, Dried Wheat Sourdough, Flour Treatment Agent (E300)

PACKAGING

Code	Size	Type	Palletisation
394477	16kg	Bag	60

NUTRITIONAL INFORMATION

Type	Value
Ingredient as supplied in powder form	0.00
Energy (kJ)	1,483.00
Energy (Kcal)	351.00
Fat (g)	2.76
Fat (of which saturates)(g)	0.54
Available Carbohydrate (g)	59.39
Carbohydrate (of which sugars)(g)	8.08
Protein (g)	16.46
Fibre (g)	11.05
Salt (g)	3.10

METHOD

Group 1		
Ingredient	KG	%
Wheat flour	5.000	50.00
Country Oven® Oat & Barley Bread Concentrate	5.000	50.00
Yeast	0.400	4.00
Water	5.500	55.00
Total Weight:		15.900

YIELD

32 small/17 large loaves

DESCRIPTION

Oat & Barley Bread 1. Place all 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 485g/900g and roll in oats. 5. Prove for 60 minutes at 38°C, 88% relative humidity. 6. Bake at 220°C for 24 minutes, with steam.

ADDITIONAL INFORMATION

Alternative mixing:

Conventional 20 minutes.

High speed 2 minutes.

Full nutrients and claims:

High in Chloride

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

High in 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 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 Copper

Copper contributes to maintenance of normal connective tissues.

Copper contributes to normal energy-yielding metabolism.

Copper contributes to normal functioning of the nervous system.

Copper contributes to normal hair pigmentation.

Copper contributes to normal iron transport in the body.

Copper contributes to normal skin pigmentation.

Copper contributes to the normal function of the immune system.

Copper contributes to the protection of cells from oxidative stress.

Source of Phosphorus

Phosphorus contributes to normal energy-yielding metabolism.

Phosphorus contributes to normal function of cell membranes.

Phosphorus contributes to the maintenance of normal bones.

Phosphorus contributes to the maintenance of normal teeth.

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**

270 days

**TYPE**

Powder

**ALLERGENS**

Barley, Oats, Rye, Wheat

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

Country Oven®

**FUNCTION**

Improve nutritional value