



COUNTRY OVEN® SEEDED ARTISAN

OVERVIEW

Country Oven® Seeded Artisan Bread Concentrate is a versatile 50/50 concentrate, for the production of delicious seeded artisan-style occasion bread and rolls.

BENEFITS INCLUDE:

- Contains sunflower and linseeds and Fermdor® wheat sourdough.
- Produces bread and rolls with striking crust appearance and enticing crumb.
- High in fibre.
- Source of protein.
- Source of folate and iron – supports immune system.

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, Wheat Fibre, Brown Linseed, Dried Wheat Sourdough, Salt, Wheat Gluten, Yeast Extract, Flour Treatment Agent (E300), Caramelised Sugar

PACKAGING

Code	Size	Type	Palletisation
394185	16kg	Bag	60

NUTRITIONAL INFORMATION

Type	Value
Ingredient as supplied in powder form	0.00
Energy (kJ)	1,826.00
Energy (Kcal)	438.00
Fat (g)	21.55
Fat (of which saturates)(g)	2.26
Available Carbohydrate (g)	34.51
Carbohydrate (of which sugars)(g)	1.58
Protein (g)	15.34
Fibre (g)	16.93
Salt (g)	2.69

METHOD

Group 1		
Ingredient	KG	%
Wheat flour	5.000	50.00
Country Oven® Seeded Artisan Bread Concentrate	5.000	50.00
Yeast	0.300	3.00
Water	6.000	60.00
Total Weight:		16.300

YIELD

33 loaves

DESCRIPTION

Seeded Artisan Bloomer 1. Place all of the 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, cover with rack cover. 5. Scale at 485g and mould into bloomer shape. 6. Dry prove for 60 minutes at room temperature, cover with rack cover. 7. Bake at 220°C for 35 minutes, with steam.

ADDITIONAL INFORMATION

Full nutrients and claims:

Source of protein

High in Fibre

Wheat bran fibre contributes to an acceleration of intestinal transit.

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 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 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 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.

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STORAGE

Cool and dry conditions



SHELF LIFE

270 days



TYPE

Powder



ALLERGENS

Wheat



CATEGORY

Bread, Roll & Morning Goods,
Speciality Bread Mixes



INGREDIENT FEATURES

Produce products with claims,
Vegan suitable, Vegetarian,
Versatile application



FINISHED PRODUCT

Crusty Roll, Soft Roll, Tin
Bread



BRANDS

Country Oven®



FUNCTION

Improve nutritional value