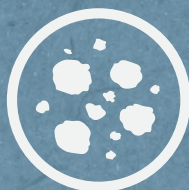




Fibre Plus

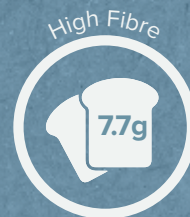
- ✓ High in Fibre
- ✓ Source of Protein
- ✓ Source of Folate
- ✓ Source of Iron



Wheat
Flakes



Good For
Your Gut



Fibre
per 100g



Breads with health benefits such as gut support appeal to 25% of bread buyers

FIBRE PLUS

Be good to your gut

Fibre Plus Bread Concentrate is packed with fibre and delicately filled with wheat flakes for an extra bite, all backed up with excellent fresh-keeping qualities, so consumers can enjoy the taste day-after-day.

With a growing 37% of consumers checking fibre content when making their bread choices and 31% saying high fibre is appealing, help your customers achieve their fibre goals and boost your core bread offering. Equipped with a high fibre claim, Fibre Plus allows bakers to tap into the growing demand for functional health claims, satisfying the 41% of UK consumers now wanting their diet to support their digestive health.

The convenient 50/50 concentrate delivers a baked bread with a deep golden-brown crust and enticing crumb, delivering a pleasant malty flavour, for point-of-difference bread and rolls.

What wholesome ingredients are in Fibre Plus?



Why is it good for me?

- ✓ High in Fibre
- ✓ Source of Protein
- ✓ Source of Folate
- ✓ Source of Iron



Packaging
16kg bag

Shelf Life
270 days

Allergens
Wheat

Suitable for
Vegans/
Vegetarians

Scan for a full list of nutrients and qualifying claims:

Qualifying recipes for nutrition/health claims:

Bread Recipe

Wheat flour	5.000kg	50%
<i>Country Oven Fibre Plus Bread Concentrate</i>	5.000kg	50%
Yeast	0.280kg	2.8%
Water	5.300kg	53%
Total	15.580kg	



Method

- Spiral mixer:** 3 minutes slow speed and 7 minutes fast speed, until fully developed.
- Dough temperature:** 24-26°C.
- Rest:** 3 minutes.
- Scale:** 480/900g.
- Prove:** 50 minutes at 36°C, 88% relative humidity.
- Bake:** 230°C for 25 minutes, with 6 seconds of steam.

Yield: 32 small / 17 large loaves

Roll Recipe

Wheat flour	5.000kg	50%
<i>Country Oven Fibre Plus Bread Concentrate</i>	5.000kg	50%
Yeast	0.280kg	2.8%
Water	5.300kg	53%
Total	15.580kg	



Method

- Spiral mixer:** 3 minutes slow speed and 7 minutes fast speed, until fully developed.
- Dough temperature:** 24-26°C.
- Rest:** 3 minutes.
- Scale:** 90g.
- Prove:** 50 minutes at 36°C, 88% relative humidity.
- Bake:** 230°C for 15 minutes (soft rolls: no steam, crusty rolls: with steam).

Yield: 173 rolls

Description	Pack Size	Code
Country Oven Fibre Plus Bread Concentrate	16kg	394505

Steps to success

1.

Buy one or more bags of Country Oven Fibre Plus Bread Concentrate 16kg

2.

Request Free POS shelf wobblers and wobblers counter stand from Bakels or your local Bakels distributor

3.

Bake and display

Health claims: Wheat bran fibre contributes to an acceleration of intestinal transit. All nutrients need to be eaten regularly, as part of a healthy lifestyle and balanced diet.

Data Source: Mintel – Bread, UK (inc. impact of COVID-19) – September 2020.

BAKELS
BAKERY INGREDIENTS SINCE 1904