



Multiseed

THE ORIGINAL & STILL THE BEST

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



Wholesome
Seeds



Supports
Immune System



Supports
Metabolism



The original & still the best

MULTISEED

Satisfying the nation for more than 13 years

Multiseed Bread Concentrate is packed with wholesome goodness, making it delicious in taste and texture and renowned for its excellent fresh-keeping qualities; the very reasons customers come back again and again.

But, did you know Multiseed offers so much more? It's time to unlock the benefits of Multiseed, because eating healthily has become a higher priority for 31% of consumers in recent months and coupled with the 20% of adults now interested in food that can support their immune system, Multiseed provides qualified health and nutrition claims.

The trusted concentrate, which remains the same today as it did in 2007, can make so much more than just bread. Produce rolls, baguettes, scones, hot cross buns and more, to offer your customers seasonal variety (Note: extension recipes do not necessarily qualify for stated claims).

What wholesome ingredients are in Multiseed?

The combination of quality seeds delivers a pleasant nutty taste, coupled with slightly roasted notes. Backed with an appealing coarse open texture, Multiseed makes for an incredibly versatile lunchtime carrier.



Why is it good for me?

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



Supports Immune System



Supports Metabolism

Scan for a full list of nutrients and qualifying claims:



Packaging
16kg bag



Shelf Life
270 days



Allergens
Oats, Rye, Wheat



Suitable for
Vegans/
Vegetarians



| Description | Pack Size | Code |
|--|-----------|--------|
| Country Oven Multiseed Bread Concentrate | 16kg | 394720 |

Qualifying recipes for nutrition/health claims:

Bread Recipe

| | | |
|---|-----------------|------|
| Wheat flour | 5.000kg | 50% |
| <i>Country Oven Multiseed Bread Concentrate</i> | 5.000kg | 50% |
| Yeast | 0.250kg | 2.5% |
| Water | 5.000kg | 50% |
| Total | 15.250kg | |



Method

- Spiral mixer:** 2 minutes slow speed, 5 minutes fast speed, until fully developed.
- Dough temperature:** 24-26°C.
- Scale:** 485/900g.
- Prove:** 50 minutes.
- Bake:** 220°C for 35 minutes.

Yield: 31 small / 17 large loaves

Roll Recipe

| | | |
|---|-----------------|------|
| Wheat flour | 5.000kg | 50% |
| <i>Country Oven Multiseed Bread Concentrate</i> | 5.000kg | 50% |
| Yeast | 0.250kg | 2.5% |
| Water | 5.000kg | 43% |
| Total | 15.250kg | |



Method

- Spiral mixer:** 3 minutes slow speed, 7 minutes fast speed, until fully developed.
- Dough temperature:** 24-26°C.
- Scale:** 90g.
- Prove:** 50 minutes.
- Bake:** 230°C for 12 minutes (soft rolls: no steam, crusty rolls: with steam).

Yield: 169 rolls

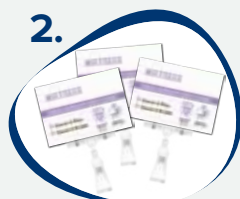
Steps to success

1.



Buy one or more bags of Country Oven Multiseed 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: Folate and iron each contribute to the normal function of the immune system. Iron contributes to normal energy-yielding metabolism. 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