



Oat & Barley

- ✓ Source of Fibre
- ✓ Source of Protein
- ✓ Source of Folate
- ✓ Source of Copper
- ✓ Contains Beta Glucan



**Wholesome
Goodness**



**Supports
Nervous System**



**Reduction of
Tiredness
& Fatigue**



Moreish flavour, backed with nutritious benefits

OAT & BARLEY

Wholesome Goodness

The sweetness of the barley flakes coupled with the oats and malted wheat flakes in Oat & Barley Bread Concentrate presents a unique taste to bread and rolls and one for the whole family to enjoy at any time of day.

A source of fibre, protein, copper and folate, backed up with the inclusion of beta glucan fibre, provides well-rounded vitality for the 44% of bread buyers prioritising health when buying bread.

The concentrate can make so much more than just bread. Produce rolls, baguettes and seasonal flavoured breads, to offer your customers variety all-year-round (Note: extension recipes do not necessarily qualify for stated claims).

What wholesome ingredients are in Oat & Barley?

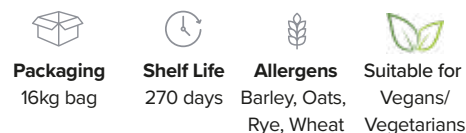


Why is it good for me?

- ✓ Source of Fibre
- ✓ Source of Protein
- ✓ Source of Folate
- ✓ Source of Copper
- ✓ Contains Beta Glucan*



Scan for a full list of nutrients and qualifying claims:



Qualifying recipes for nutrition/health claims:

Bread Recipe

Wheat flour	5.000kg	50%
Country Oven Oat & Barley Bread Concentrate	5.000kg	50%
Yeast	0.400kg	4%
Water	5.500kg	55%
Total	15.900kg	



Method

1. **Spiral mixer:** 2 minutes slow speed, 5 minutes fast speed, until fully developed.
2. **Dough temperature:** 24-26°C.
3. **Scale:** 485g/900g and roll in oats.
4. **Prove:** 60 minutes at 38°C, 88% relative humidity.
5. **Bake:** : 220°C for 24 minutes, with steam.

Yield: 32 small / 17 large loaves

Roll Recipe

Wheat flour	5.000kg	50%
Country Oven Oat & Barley Bread Concentrate	5.000kg	50%
Yeast	0.300kg	3%
Water	5.500kg	55%
Total	15.800kg	



Method

1. **Spiral mixer:** 2 minutes slow speed, 5 minutes fast speed, until fully developed.
2. **Dough temperature:** 24-26°C.
3. **Scale:** 90g and roll in oats.
4. **Prove:** 60 minutes at 38°C, 88% relative humidity.
5. **Bake:** 230°C for 12 minutes (soft rolls: no steam, crusty rolls: with steam).

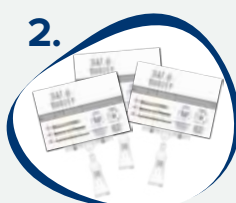
Yield: 175 rolls

Description	Pack Size	Code
Country Oven Oat and Barley Bread Concentrate	16kg	394477

Steps to success



Buy one or more bags of Country Oven Oat & Barley Bread Concentrate 16kg



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



Bake and display

Health claims: Copper contributes to normal functioning of the nervous system.
Folate contributes to the reduction of tiredness and fatigue.
All nutrients need to be eaten regularly, as part of a healthy lifestyle and balanced diet.
*Based on 170g serving size.

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