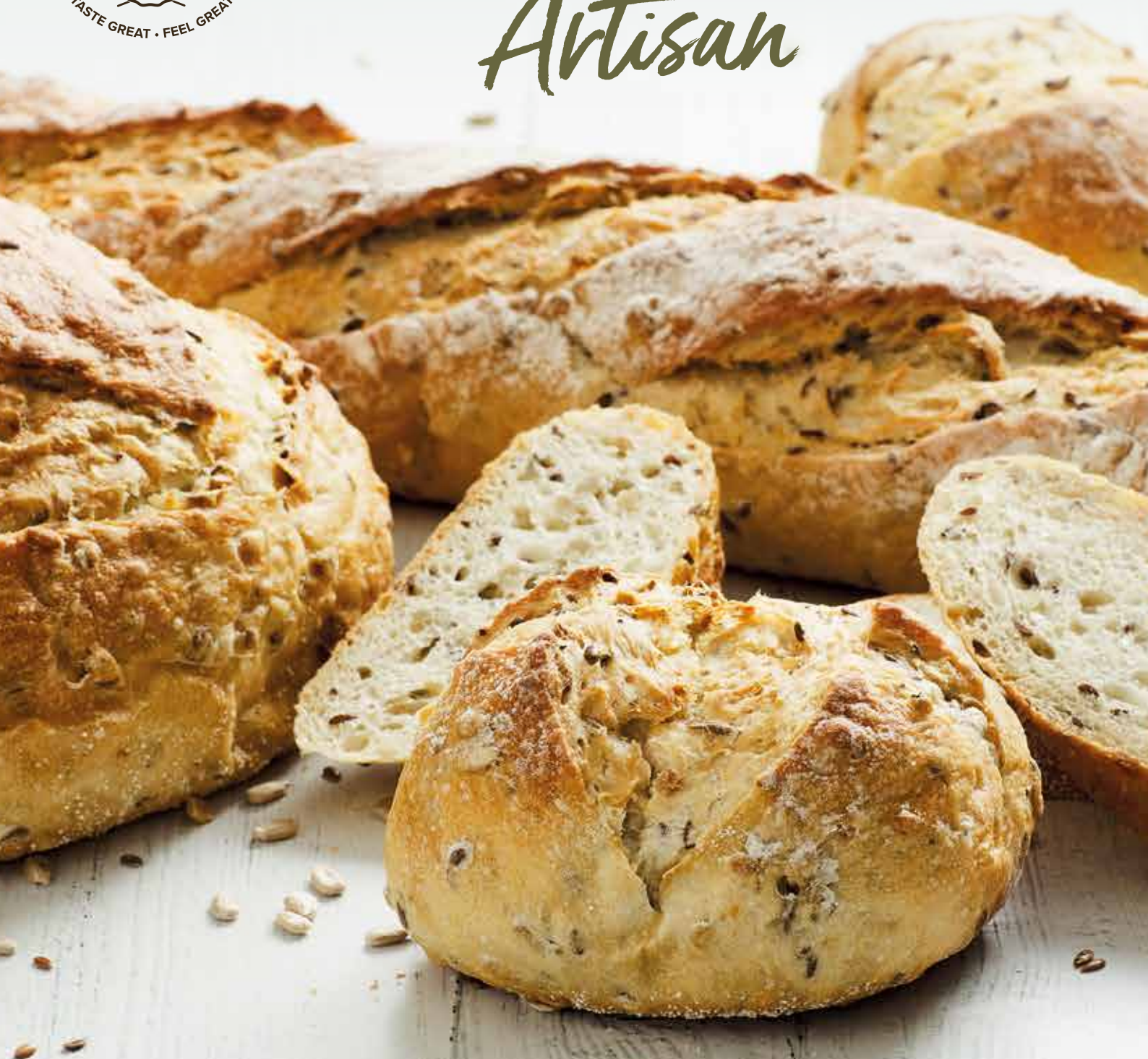




Seeded Artisan

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



Wholesome
Seeds



Fermdor® Wheat
Sourdoughs



Supports
Immune System



Packed with nutritious seeds for an unforgettable taste sensation

SEEDED ARTISAN

High in Fibre and Bursting with Flavour

High fibre breads appeal to 31% of UK bread buyers and taste is prioritised by 75%, elevating the demand for breads which taste great and that are also good for you. High in fibre, with extra crunch from the tantalising crust and whole sunflower and linseeds, Seeded Artisan delivers the perfect nutritionally-boosted occasion bread, which provides a striking open crumb.

Get the best of both worlds with the convenient 50/50 concentrate, which boasts a short process time for ultimate convenience and appealing cost-in-use benefits, all backed with flavour sure to keep customers coming back.

While the concentrate base recipes produce great artisan baguettes and rolls, get adventurous and produce value-added speciality goods such as focaccia, savoury muffins, olive sticks and more (Note: extension recipes do not necessarily qualify for stated claims).

What wholesome ingredients are in Seeded Artisan?



Why is it good for me?

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



Scan for a full list of nutrients and qualifying claims:



Packaging
16kg bag



Shelf Life
270 days



Allergens
Wheat



Suitable for
Vegans/
Vegetarians



Qualifying recipes for nutrition/health claims:

Seeded Bloomer Recipe

Wheat flour	5.000kg	50%
<i>Country Oven Seeded Artisan Bread Concentrate</i>	5.000kg	50%
Yeast	0.300kg	3%
Water	6.000kg	60%
Total	16.300kg	



Method

- Spiral mixer:** 5 minutes slow speed, 8 minutes fast speed, until fully developed.
- Dough temperature:** 24-26°C.
- Bulk:** 60 minutes at room temperature, cover with rack cover.
- Scale:** 485g and mould into bloomer shape.
- Dry Prove:** 60 minutes at room temperature, cover with rack cover.
- Cut:** as desired.
- Bake:** 220°C for 35 minutes, with steam.

Yield: 33 loaves

Seeded Ciabatta Roll Recipe

Wheat flour	5.000kg	50%
<i>Country Oven Seeded Artisan Bread Concentrate</i>	5.000kg	50%
Yeast	0.300kg	3%
Water	6.000kg	60%
Total	16.300kg	



Method

- Spiral mixer:** 5 minutes slow speed, 8 minutes fast speed, until fully developed.
- Dough temperature:** 24-26°C.
- Bulk:** 60 minutes at room temperature, cover with rack cover.
- Scale:** 100g and mould into round shape.
- Dry Prove:** 60 minutes at room temperature, cover with rack cover.
- Cut:** as desired.
- Bake:** 240°C for 15 minutes, with steam.

Yield: 163 ciabatta rolls

Description	Pack Size	Code
Country Oven Seeded Artisan Bread Concentrate	16kg	394185

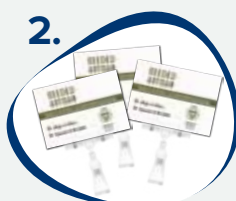
Steps to success

1.



Buy one or more bags of Country Oven Seeded Artisan 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 contributes to the normal function of the immune system. 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