



BAKERY INGREDIENTS SINCE 1904

*Product Information*

# MULTISEED





# Multiseed

## TASTY - VERSATILE - NUTRITIOUS

Consumers want great-tasting and nutritious bread products, with good shelf life and bakers need reliable ingredients which produce a whole host of bakery goods - **Introducing Bakels Multiseed Bread Concentrate.**

Bakels' best-selling ingredient worldwide is packed with wholesome goodness, making it delicious in taste and texture.

Equipped with excellent fresh-keeping qualities, Multiseed helps consumers keep their bread bin full and their waste bin empty, our small way of helping reduce global food waste.

Multiseed is packed with high quality and nutritious ingredients which deliver its unbeatable eating qualities:

- Sunflower seeds
- Pumpkin seeds
- Linseeds
- Oat flakes
- Wheat bran

*Make the best sandwiches,  
tastiest scones, most irresistible  
cookies and much more  
- All from the same concentrate!*

Why is it good for me?



SOURCE OF FIBRE



SOURCE OF PROTEIN

SOURCE OF FOLATE & IRON



SUPPORTS IMMUNE SYSTEM

SOURCE OF IRON



SUPPORTS METABOLISM

#### Base Recipe

Wheat flour	5.000 kg
<b>Country Oven Multiseed Bread Concentrate</b>	<b>5.000 kg</b>
Yeast	0.250 kg
Water	5.000 kg



#### Bread Method

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

Yield: 31 small / 17 large loaves

#### Roll Method

1. Spiral mixer: 3 minutes slow speed, 7 minutes fast speed, until fully developed.
2. Dough temperature: 24-26°C.
3. Scale: 90g.
4. Prove: 50 minutes.
5. Bake: 230°C for 12 minutes.

Yield: 169 rolls



MAKE MORE THAN  
JUST BREAD & ROLLS  
WITH MULTISEED...

CIABATTA

COOKIES

SCONES

FOCACCIA

THINS

+ MUCH MORE





*These taste  
irresistible  
when toasted!*

## HOT CROSS BUNS

### INGREDIENTS

Wheat flour	7.500 kg
<b>Country Oven Multiseed Bread Concentrate</b>	2.500 kg
Yeast	0.600 kg
Bakels Baktem Blue 20% Bun Concentrate	0.500 kg
Sugar	0.500 kg
Water	5.000 kg
Sultanas	3.000 kg
Raisins	1.000 kg
Candied peel	1.000 kg

### METHOD

1. Add all ingredients (except fruit and peel) into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 8 minutes on fast speed, until fully developed.
3. Dough temperature should be 22°C.
4. Add fruit and peel over 1 minute on slow speed to clear.
5. Scale at 80g per bun and tray up 8 x 5.
6. Prove for 60 minutes at 38°C relative humidity.
7. Cross with Bakels RTU Crossing Paste.
8. Bake at 230°C for 16 minutes.
9. Glaze with Bakels Bun Glaze RTU.

## SCONES

### INGREDIENTS

Wheat flour	1.000 kg
<b>Country Oven Multiseed Bread Concentrate</b>	0.250 kg
Butter	0.355 kg
Sugar	0.215 kg
Bakels Hercules Double Baking Powder	0.070 kg
Vanilla flavour	0.018 kg
Milk	0.625 kg
Raisins	0.430 kg

### METHOD

1. Using a beater, mix all the dry ingredients together (except raisins).
2. Add the milk and mix for 2-3 minutes on medium speed until a dough is formed.
3. Add the raisins and mix until fully incorporated.
4. Place the dough on a floured table and mould round, then pin out to a depth of approx. 30mm.
5. Using a desired cutter, round or square-cut your scones and place onto a tray, then egg wash and rest for 15 minutes before baking.
6. Bake at 210°C for 15-20 minutes.



*Discussion...  
Cream or jam on  
the bottom?!*





*Sweet &  
wholesome!*

## COOKIES

### INGREDIENTS

#### Group 1

Sugar	0.400 kg
Butter	0.333 kg

#### Group 2

Cake flour	0.400 kg
<b>Country Oven Multiseed Bread Concentrate</b>	0.200 kg
Bicarbonate of soda	0.002 kg

#### Group 3

Egg	0.050 kg
Glucose	0.040 kg
Glycerine	0.040 kg
Vanilla flavour	0.010 kg

### METHOD

1. Cream butter and sugar (group 1) together until soft.
2. Add all dry ingredients (group 2) and mix for 30 seconds.
3. Add liquid ingredients (group 3) and mix on low speed, until evenly dispersed and easily workable.
4. Mould into a large sausage shape, divide into 80g pucks and place onto baking tray.
5. Bake at 190°C for 13 minutes.



## PANETTONE

### INGREDIENTS

Wheat flour	3.000 kg
<b>Country Oven Multiseed Bread Concentrate</b>	1.000 kg
Sugar	0.400 kg
Egg	0.400 kg
Butter	0.400 kg
Bakels Baktem 10% Brioche Paste Concentrate	0.100 kg
Yeast	0.420 kg
Water	1.625 kg
Sultanas	1.200 kg
Candied peel	0.400 kg
Raisins	0.400 kg

*Add a delicious twist to the traditional Italian sweet bread*



### METHOD

1. Add all ingredients (except fruit) into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 8 minutes on fast speed, until fully developed.
3. Add fruit on slow over 1 minute to clear.
4. Dough temperature should be 22°C.
5. Scale at 500g into ball shapes and place into panettone cases.
6. Prove for 120 minutes at 38°C relative humidity, until just below the edge of the case.
7. Glaze with Bakels Bun Glaze RTU before baking.
8. Bake at 190°C for 40 minutes.
9. Once cool, dust with icing sugar, if desired.





## FOCACCIA

### INGREDIENTS

Wheat flour	0.700 kg
<b>Country Oven Multiseed Bread Concentrate</b>	0.300 kg
Yeast	0.020 kg
Salt	0.014 kg
Bakels French Improver	0.002 kg
Water	0.600 kg
Grilled peppers	0.300 kg
Extra virgin olive oil	0.050 kg

### METHOD

1. Add all ingredients (except peppers and oil) into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 7 minutes on fast speed, until fully developed.
3. Add the oil and mix on fast speed until fully incorporated.
4. Add the peppers for 1 minute on fast speed until fully incorporated.
5. Place the dough in a covered container for 60 minutes.
6. Divide the dough equally and place onto 2 trays with sides (180xx x 300mm) and push dough evenly to the sides.
7. Prove for 45 minutes.
8. Drizzle with oil and push fingers in the dough.
9. Bake at 230°C for 25-30 minutes, without steam.

*Great as an  
occasion bread*





*A great lighter  
carrier option*

## THINS

### INGREDIENTS

Wheat flour	1.000 kg
<b>Country Oven Multiseed Bread Concentrate</b>	1.000 kg
White shortening	0.100 kg
Yeast	0.035 kg
Bakels Relax	0.004 kg
Water	0.850 kg

### METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 6 minutes on fast speed, until fully developed.
3. Mould round and leave (covered) to rest for 2 minutes.
4. Pin the dough out to approx. 5mm depth, dock the dough and cut into desired square size.
5. Place onto tray and prove for approx. 60 minutes.
6. Bake at 230°C for 10-12 minutes, without steam.

## RAISIN & CRANBERRY LOAF

### INGREDIENTS

Wheat flour	1.000 kg
<b>Country Oven Multiseed Bread Concentrate</b>	1.000 kg
Yeast	0.080 kg
Water	0.890 kg
Raisins	0.450 kg
Cranberries	0.450 kg

### METHOD

1. Add all ingredients (except raisins and cranberries) into a spiral mixing bowl and mix for 2 minutes on slow and 5 minutes on fast speed, until fully developed.
2. Add the raisins and cranberries and mix on slow speed for 1 minute until fully incorporated.
3. Scale as desired and mould round, then leave to rest (covered) for 5 minutes.
4. Mould again into desired shape.
5. Prove for approx. 60 minutes.
6. Bake at 230°C for 25-30 minutes.
7. Dress as desired.

*Deliciously moist  
...tastes incredible  
toasted and buttered!*





## DATE & WALNUT LOAF

### INGREDIENTS

Wheat flour	1.000 kg
<b>Country Oven Multiseed Bread Concentrate</b>	1.000 kg
Yeast	0.080 kg
Water	0.890 kg
Dates	0.450 kg
Walnuts	0.250 kg



### METHOD

1. Add all ingredients (except dates and walnuts) into a spiral mixing bowl and mix for 2 minutes on slow and 5 minutes on fast speed, until fully developed.
2. Add the dates and walnuts and mix on slow speed for 1 minute until fully incorporated.
3. Scale as desired and mould round, then leave to rest (covered) for 5 minutes.
4. Mould again into desired shape.
5. Prove for approx. 60 minutes.
6. Bake at 230°C for 25-30 minutes.
7. Dress as desired.



*Add extra bite for  
a great-tasting  
occasion bread*

## CIABATTA

### INGREDIENTS

Wheat flour	1.750 kg
<b>Country Oven Multiseed Bread Concentrate</b>	0.250 kg
Bakels Fermdor Durum	0.060 kg
Salt	0.032 kg
Yeast	0.030 kg
Bakels French Improver	0.005 kg
Bakels Relax	0.004 kg
Water (chilled)	1.800 kg

### METHOD

1. Add all dry ingredients into a spiral mixing bowl and add 1.3kg of water and mix for 8 minutes on slow speed, then 8 minutes on fast speed (adding the other 0.5kg of water slowly over this time).
2. Once all the water is added and a smooth and soft dough is achieved, place into a covered container to rest for 60 minutes.
3. After 60 minutes, knock back and fold the dough, then leave to rest for another 60 minutes.
4. Carefully tip the dough onto a heavily floured surface and process into ciabattas.
5. Place on a tray/setter boards.
6. Bake at 240°C for approx. 25 minutes, with steam.



*Open texture,  
moistish flavour,  
superb crunch!*





## MULTISEED BAGUETTE

### INGREDIENTS

Wheat flour	1.000 kg
<b>Country Oven Multiseed Bread Concentrate</b>	1.000 kg
Yeast	0.050 kg
Water	0.850 kg

### METHOD

1. Add all ingredients into a spiral mixing bowl and mix for 3 minutes on slow speed and 7 minutes on fast speed, until fully developed.
2. Dough temperature should be 23-26°C.
3. Scale at 275g for baton and 550g for stick.
4. Prove for 50-60 minutes.
5. Bake at 230°C for 30 minutes.

## CHOCOLATE & GINGER MULTISEED

### INGREDIENTS

#### Group 1

Wheat flour	1.000 kg
<b>Country Oven Multiseed Bread Concentrate</b>	1.000 kg
Yeast	0.100 kg
Dark cocoa powder	0.050 kg
Cocoa powder	0.050 kg
Chocolate flavour	0.010 kg
Water	1.200 kg

#### Group 2

Stem ginger	0.200 kg
Bake stable chocolate drops	0.200 kg

### METHOD

1. Add group 1 ingredients into a spiral mixer.
2. Mix for 2 minutes on slow speed.
3. Scrape down.
4. Mix for 6 minutes on fast speed.
5. Add group 2 ingredients and mix for 1 minute on slow speed.
6. Scale dough at 500g and leave to rest for 5 minutes.
7. Mould the dough and prove for 60 minutes.
8. Bake at 230°C with steam, for 25-30 minutes.

*The next level of  
savoury indulgence  
for Christmas*





## MULTISEED CRACKERS

### INGREDIENTS

Wheat flour	1.000 kg
<b>Country Oven Multiseed Bread Concentrate</b>	1.000 kg
White shortening	0.100 kg
Yeast	0.010 kg
Bakels Relax	0.004 kg
Water	0.850 kg

*Stack em' up  
and sell in bags*

### METHOD

1. Add all ingredients into a spiral mixing bowl and mix for 2 minutes on slow and 6 minutes on fast speed, until fully developed.
2. Mould round and leave to rest (covered) for 10 minutes.
3. Pin out to 3mm, or as low as the seeds will allow, then cut into desired shapes and place onto baking tray.
4. Prove for 10-15 minutes.
5. Bake at 160°C for 40 minutes, with a little steam.







*Perfect for  
your lunchtime  
assortment*

## MULTISEED PITTA

### INGREDIENTS

Wheat flour	1.000 kg
<b>Country Oven Multiseed Bread Concentrate</b>	1.000 kg
Yeast	0.100 kg
White shortening	0.100 kg
Water	0.850 kg

### METHOD

1. Add all ingredients into a spiral mixing bowl and mix for 2 minutes on slow and 6 minutes on fast speed, until fully developed.
2. Divide into 80g pieces and mould-round and leave to rest (covered).
3. Pin out into slipper shape approx. 5mm in thickness and leave to rest for 10-15 minutes.
4. With a peel, place slipper dough pieces onto sole of the oven until puffed up like a pillow.
5. Bake at 250°C for 5-8 minutes.

## MULTISEED WITH WHOLEMEAL

### INGREDIENTS

Wholemeal flour	4.000 kg
<b>Country Oven Multiseed Bread Concentrate</b>	4.000 kg
Yeast	0.200 kg
Bakels Lecitem Premium Paste	0.080 kg
Water	3.840 kg

### METHOD

1. Add all ingredients into a spiral mixing bowl and mix for 2 minutes on slow speed and 5 minutes on fast speed.
2. Dough temperature should be 23-26°C.
3. Scale at 900g and place into bread tins.
4. Prove for 50 minutes.
5. Bake at 220°C for 35 minutes.





*Get creative with toppings, including plant based*

## MULTISEED PIZZA BASE

### INGREDIENTS

Wheat flour	1.600 kg
<b>Country Oven Multiseed Bread Concentrate</b>	0.400 kg
Yeast	0.050 kg
Salt	0.012 kg
Water	1.500 kg
Olive oil	0.100 kg

### METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 6 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Rest for 5 minutes, covered with plastic.
5. Scale at 200g and mould into boule shape.
6. Place them on a tray covered with Bakels Sprink.
7. Leave to rest for 60-90 minutes at room temperature, covered with plastic.
8. Gently pin or hand stretch the dough.
9. Bake in a pizza oven at 360°C for 3 minutes, without steam.
10. Finish the pizza base as desired.



*Are you ready to  
bake with Multiseed?*

*Discover more information online:*  
[WWW.BRITISHBAKELS.CO.UK](http://WWW.BRITISHBAKELS.CO.UK)

 **BAKELS**

BAKERY INGREDIENTS SINCE 1904

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