

White Bread with added Wholemeal MIX

Product Information

Description

A light soft textured complete 20% wholemeal bread mix, easy to use and perfect bread every time. Suitable for making bread rolls and loaves, this versatile mix can be made into pizza dough or create your own exciting savoury bread. Yeast Included.

Brand: Middleton Catering Mixes

Description: White Bread with Added Wholemeal Mix

Pack Size: 3.5kg

Storage: Ambient

Order Code: CM0028

(Internal Code: P714)



Shelf Life

24 hours after baking

Portion Yields

3.5kg bag makes 100 x 57g (2oz) Rolls /
12 x 454g (1lb) loaves.

Compliance

Manufactured in a factory accredited to BRC Standards

Features and Benefits

- ✓ Easy to use just add water.
- ✓ Suitable for Vegetarians

Nutritional Information

Nutritional Information	100g as sold	Per 57g portion as consumed
Energy (kJ)	1549	541
Energy (Kcal)	365	128
Fat (g)	3.0	1.0
of which Saturates (g)	0.8	0.3
Carbohydrate (g)	72	25
of which Sugars (g)	2.0	0.7
Fibre (g)	4.7	1.7
Protein (g)	12.6	4.4
Salt (g)	1.1	0.4

Ingredients

WHEAT Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), Wholemeal **WHEAT** Flour (20%), **SOYA** Flour, Dried Yeast, Salt, Whey Powder (**MILK**), Vegetable Oil Blend (Palm & Rapeseed Oil), Skimmed **MILK** Powder, Dextrose, Emulsifier (**WHEAT** Flour (**WHEAT**, Calcium, Iron, Niacin, and Thiamin), E472(e), E516, E300), **MILK** Protein (Whey Powder, Acid Casein).

May Contain: Egg

Allergens

For allergy advice see ingredients in “**bold**” and UPPERCASE

Cooking Instructions

Dry Mix	Water	Dough Portions	
		Rolls (57g)	Loaves (454g)
1kg	630ml-660ml	28	3
Whole Bag 3.5kg	2.2-2.3litres	100	12

- 1) Weigh out the correct amount of Dry Mix.
- 2) Add the correct amount of warm water (tepid) and mix for 1 minute on slow speed using a dough hook attachment.
- 3) Mix for a further 6 minutes on a fast speed
- 4) Allow dough to rest for 10 minutes before scaling.
- 5) Place on to a floured surface and divide into portions required, shape into rolls or a loaf and place in a well-greased oven tin.
- 6) Cover with a clean damp cloth and place in a warm place to double in size for 30-40 minutes.
- 7) Bake in a pre heated oven on 215°C/420°F/Gas Mark 7 for 25-30 minutes for loaves, or 12 - 15 minutes for rolls.
- 8) Remove bread and place on a wire rack to cool.