

# Brown Bread & Roll MIX

## Product Information

### Description

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

Brand: Middleton Catering Mixes

Description: Brown Bread & Roll Mix

Pack Size: 3.5kg

Storage: Ambient

Order Code: CM0051

(Internal Code: P700)



### Shelf Life

24 hours after baking

### Portion Yields

3.5kg makes 107 dough portions 57g/ 2oz or 13 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
- ✓ Suitable for Vegans

### Nutritional Information

| Nutritional Information | 100g<br>as sold | Per 57g<br>portion as<br>consumed |
|-------------------------|-----------------|-----------------------------------|
| Energy (kJ)             | 1573            | 376                               |
| Energy (kcal)           | 371             | 89                                |
| Fat (g)                 | 3.4             | 0.8                               |
| of which Saturates (g)  | 1.0             | 0.2                               |
| Carbohydrate (g)        | 73              | 18                                |
| of which Sugars (g)     | 1.4             | 0.3                               |
| Protein (g)             | 12.2            | 2.9                               |
| Salt (g)                | 1.1             | 0.3                               |

### Ingredients

**WHEAT** Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), Wholemeal **WHEAT** Flour, **SOYA** Flour, Dried Yeast, Salt, Vegetable Oil Blend (Palm & Rapeseed Oil), Dextrose, Emulsifier (E471), Emulsifier (**WHEAT** Flour (**WHEAT**, Calcium, Iron, Niacin, and Thiamin), E472(e), E516, E300).

May Contain: Egg, Milk

### Allergens

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

### Cooking Instructions

1lb dry mix - 12fl oz luke warm water  
1kg dry mix - 725ml luke warm water  
3.5kg (whole bag) - 2.5ltrs luke warm water

1. Place dry mix in a mixing bowl & blend in the required amount of water using a dough hook on slow speed for up to 2 minutes.
2. Mix for a further 6 minutes on medium speed.
3. Rest the dough for 10 minutes covered with a clean damp tea towel.
4. Scale into loaves 454g (1lb), rolls 57g(2oz) as required. Place the loaves/rolls into tins or onto a baking tray (allow space inbetween as the rolls will double in size).
5. Cover with a damp tea towel & put in a warm place to prove for 30-45minutes until the dough doubles in size.

Bake in a pre heated oven: loaves at 220°C/450°F Gas Mark 7 for 25-30mins and rolls for 15-20 mins.