

White Bread & Roll MIX

Product Information

Description

A light soft textured complete 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: White Bread & Roll Mix

Pack Size: 3.5kg

Storage: Ambient

Order Code: CM0003

(Internal Code: P200J)



Shelf Life

24 hours after baking

Portion Yields

| Dry Mix | Water | Dough Portions | |
|--------------------|---------------------|----------------|---------------|
| | | Rolls (57g) | Loaves (454g) |
| 1kg | 660ml-680ml | 29 | 3 |
| Whole Bag 3.5kg | 2.32-2.38 litres | 102 | 13 |

3.5kg bag makes 102 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

Nutritional Information

| Nutritional Information | 100g as sold | Per 57g portion as consumed |
|-------------------------|--------------|-----------------------------|
| Energy (kJ) | 1584 | 539 |
| Energy (kcal) | 374 | 127 |
| Fat (g) | 2.8 | 1.0 |
| of which Saturates (g) | 0.6 | 0.2 |
| Carbohydrate (g) | 74 | 25 |
| of which Sugars (g) | 2.3 | 0.8 |
| Fibre (g) | 4.1 | 1.4 |
| Protein (g) | 12.7 | 4.3 |
| Salt (g) | 0.8 | 0.3 |

Ingredients

WHEAT Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), **SOYA** Flour, Dried Yeast, Dextrose, Salt, Vegetable Oil Blend (Palm & Rapeseed Oil), 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

1kg dry mix - 660ml-680ml water (tepid)
3.5kg (whole bag) - 2.3-2.38ltrs water (tepid)

1. Place the weighed out mix into a mixing bowl.
2. Select the dough hook mixing attachment.
3. Blend in the correct amount of warm (30°C/86°F) water.
4. Mix on slow speed for 1 minute. Continue to mix for a further 6 minutes on medium speed, ensuring the dough is kneaded and stretched thoroughly during mixing.
5. Allow bread to rest for 10 minutes.
6. Cut as required and shape as required.
7. Cover dough with a clean, damp cloth and prove in a warm place until it doubles in size (about 35-40 minutes).

Bake in a preheated oven at 220°C/425°F/Gas Mark 7 for 10-15 minutes. Loaves will take 25-30 minutes. For fan assisted ovens bake at 200°C/400°F/Gas Mark 6