

50% WHITE 50% WHOLEMEAL BREAD & ROLL MIX

Product Information

Description

A light soft textured 50% white 50% wholemeal 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: 50% white 50% wholemeal Bread Mix

Pack Size: 3.5kg

Storage: Ambient

Order Code: CM0045

(Internal Code: P715)



Shelf Life

24 hours after baking

Portion Yields

3.5kg bag makes 103 x 56g Rolls / 12 x 454g 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 as sold	Per 56g portion as consumed
Energy (kJ)	1526	517
Energy (Kcal)	360	122
Fat (g)	3.2	1.1
of which Saturates (g)	0.5	0.2
Carbohydrate (g)	71	24
of which Sugars (g)	1.9	0.6
Fibre (g)	6.9	2.4
Protein (g)	12.1	4.1
Salt (g)	0.8	0.3

Ingredients

Wholemeal **WHEAT** Flour (46%), **WHEAT** Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin) (46%), Dried Yeast, **SOYA** Flour, Rapeseed Oil, Salt, Dextrose, Antioxidant (Ascorbic Acid).

Allergens

For allergy advice see ingredients in "**bold**" and UPPERCASE

Mixing Instructions

Dry Mix	Water (Lukewarm)	Yield	
		Rolls (56g)	loaves (454g)
1kg	630 - 670ml	29	3
Whole Bag 3.5kg	2.24 - 2.35 litres	103	12

- 1) Place dry mix into a mixing bowl and blend with the required amount of water using a dough hook on slow speed for 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 down into loaves or rolls as required.
- 5) Place the loaves / rolls into a tin or onto a baking tray (allow space in between as the rolls will double in size).
- 6) Cover with a damp tea towel and put in a warm place to prove for 35-45 minutes until the dough doubles in size.
- 7) Bake in a pre heated oven: Loaves 220°C/450°F/Gas Mark 7 for 25-30 minutes, Rolls for 15-20 minutes.

Middleton Tip: The water yield will vary due to natural variation of the flour in the mix. Use 630ml then add more water up to 670ml until the dough is the correct texture. It should be soft and slightly wet, but not sticky.