



Pumpkinseed Bread

concentrate

- **Pumpkin seeds in combination with herbs give this bread the characteristic taste**
- **Contains soy grits, sunflower-, sesame- and linseeds.**
- **Light aromatic bread type, a blend of wheat and rye flour, with long lasting freshness**
- **Finest selection of raw material guarantees best bread quality**
- **Dosage: 50 %**



Recipe for Pumpkinseed Bread

Pumpkinseed bread concentrate	5.000 kg	<ul style="list-style-type: none"> • Dough temperature: 27°C • Mix time (spiral mixer) 4 minutes slow + 6 minutes fast speed • Rest time: 20 - 30 minutes • Mould dough pieces long, decorate with pumpkin & oat flakes topping and set up on trays • Proof time: 45 - 60 minutes • Bake at 230°C with steam - 30 minutes -
wheat flour	5.000 kg	
dry yeast (or fresh yeast)	0.150 kg 0.300 kg)	
water	6.000 l.	
total dough	16.150 kg	

Packing: 25 kg bag with PE- liner

1 pallet = 30 bag = 750 kg

Store in a cool and dry place (18°C max)

Art. No. 03 2 07 A

Ingredients: wheat flour, pumpkin seeds, malt flour (wheat, rye, barley), sunflower kernels, soy grits, pregelatinized corn flour, rye flakes, wheat gluten, iodised salt, guar gum flour E412, sugar, soy lecithin E322, lupine flour, ascorbic acid E300, lactic acid E270, citric acid E330, calcium acetate E263.