



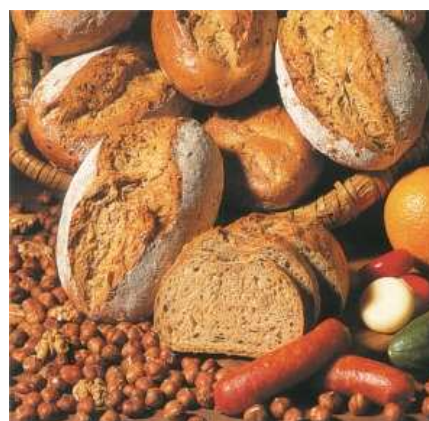
# Schapfen Tiroler Nussbrot

**Bread mix with a high proportion of hazelnuts and walnuts**

- *with careful roasted and crushed hazel – walnuts and typical tyrolean spices*
- *Schapfen Tiroler Nussbrot with an aromatic nuts taste, a pleasant crust and a long-lasting freshness*
- *The suitable bread for all meals and between, therefore it should not be missing in your bakery range*

## Direction for use

<b>Schapfen Tiroler Nussbrot</b>	10.000 kg
Fresh yeast	0.250 kg
(or dry yeast	0.100 kg)
Water	6.700 ltr
<b>Total dough</b>	<b>16.950 kg</b>



Mixer type:	Spiral Mixer
Slow Speed:	5 Minutes
Fast Speed:	5 Minutes
Dough temperature:	27°C
First Fermentation:	20 Minutes
Dough Weight:	600 g for 500 g breads
Final Proof:	45 - 60 Minutes
Baking:	50 Minutes
	Start at 240°C with steam, after 5 min decreasing to 210°C after 15 min dump open

Packing: 25 kg per bag with PE liner

1 pallet = 30 bags = 750 kg

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

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Ingredients: Wheat flour, rye flour, nuts (hazelnut, walnut), wheat malt, soy grits, wheat protein, salt iodized, corn flour, thickener (guar gum E412), spicery, acidifier (citric acid E330, sodium acetate E262, lactic acid E270), dextrose, barley malt, vegetable oil, vegetable fat, glucose syrup, milk protein, flavour, flour enhancer (ascorbic acid E300, backing enzymes)