

PUR<sup>®</sup>  
PUR

PREMIX



backaldrin<sup>®</sup>

# PUR PUR PREMIX

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## DESCRIPTION:

Premix for the production of "Purple" wholegrain bread, rolls, cibatta, sandwiches, etc.

## PRODUCT ADVANTAGES:

- Contains valuable ingredients, e.g. purple wheat wholegrain flour, wholegrain rye flour, rye sourdough, soya wholemeal, pumpkin seeds, walnuts and potato flakes.
- Pur Pur wheat, a grain rich in tradition, brings interesting variety to the range of otherwise conventional grains.
- 10 times more anthocyanins (secondary plant ingredients which serve as antioxidants) than in normal wheat.
- Multiple recipe ideas with only one mix.
- Excellent baking properties PurPur baked goods are characterised by a long period of fresh-keeping.



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## PACKAGING:

- 10 kg Paper bag



## LOW DOSAGE:

- 50 % to 100%



## ☰ RECIPE PURPUR WHOLEGRAIN BREAD

 Pur Pur Mix	 Water	 Fresh Yeast	<b>Basic recipe</b> <b>18.200 kg</b>
<b>10.000 kg</b>	<b>8.000 kg</b>	<b>0.200 kg</b>	

 Low Speed	 High speed	 Dough temperature	 Dought rest	 Caling weight	 Baking temperature	 Baking time
<b>6 - 8 min</b>	<b>2 - 3 min</b>	<b>29 - 30 °C</b>	<b>30 - 40 min</b>	<b>0.580 kg</b>	<b>250 °C</b>	<b>40 - 45 min</b>

KNEADER: Spiral mixer