

ANCIENT GRAIN

PREMIX



ANCIENT GRAN PREMIX

backaldrin®

DESCRIPTION:

Ancient grains continue to enjoy enormous popularity. For more than 20 years, backaldrin has drawn upon the power of these original varieties and, in recent years, has expanded its product portfolio even further.

Our Ancient Grain Premix contains: Spelt (flour, wholegrain sour dough), wholegrain barley flour, wheat (flour, malt flour), linseed, bean flour, sea salt, and millet.

PRODUCT ADVANTAGES:

- Clean Label
- Simple, reliable usage
- Already contains sea salt
- Effectuates long fresh keeping
- Attractive, tradicional shape

PACKAGING:






- 10 kg / 25 kg paper bag

DOSAGE:

- 50 %



☰ RECIPE OF SPRING BREAD COUNTRY-STYLE

 Wheat flour	 Ancient Grain Premix	 Water	 Yeast	 Honey	Dough 17.200 kg
5.000 kg	5.000 kg	6.400 kg	0.400 kg	0.400 kg	

 Low speed	 High speed	 Dough temperature	 Dough rest	 Scaling weighth	 Baking temperature	 Baking time
4 - 6 min	6 - 10 min	26 - 28 °C	40 min	0.580 kg	230 - 190 °C	30 min