



# INVENTIS®

CREATIVE BAKING SOLUTIONS



✓ **the bread is a source of vitamin B12, copper, manganese, potassium, dietary fiber and protein, and has a high content of vitamin A**

✓ **bread suitable for vegetarians**

BREAD



## 6 VEGETABLES

### BAKERY MIX

*for the production of wheat and wheat-rye bread with the addition of vegetables*

6 Vegetables is a 30% bakery mix recommended mainly for the production of small bread, such as rolls or semi-baguettes, but also for the production of bread. The vegetable content of the mix is as high as 47%, which is 10% in the finished product. It is an ideal proposition for consumers looking for the natural qualities of bread. Thanks to the carefully selected formula, the product is characterized by a unique flavor and aroma as well as a thin and crunchy crust. The composition of 6 dried vegetables, such as: carrot, beetroot, onion, parsley, parsnip and tomato, enriches the bread, giving it a fresh and original look and an interesting color of the crumb and crust. An additional advantage of the bread are its health-conscious properties, which have a beneficial effect on our body. Bread 6 Vegetables is a source of: copper, manganese, potassium, dietary fiber and protein, it is also distinguished by a high content of vitamin A. The product can be consumed by vegetarians because it does not contain ingredients of animal origin. In addition, it is the source of vitamin B12, so important for this group of consumers, which, among other things, contributes to the maintenance of proper energy metabolism and helps in the proper functioning of the nervous and immune systems. The product bears the „Clean Label“ mark.

#### DIRECTIONS FOR USE

30%, i.e. 30 kg of mix for 70 kg flour (directly into flour before kneading).

#### STORAGE CONDITIONS

Store in tightly closed packaging in dry and well-ventilated area, protect from direct sunlight (maximum temperature 25°C).

#### PACKAGING

25 kg bag

**CAUTION:** The product may contain: milk and derivatives, eggs, soybeans and derivatives, sesame.

  
LESAFFRE

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ROLL



BREAD

## ADVANTAGES

- ✓ *the vegetable content of the mix is as high as 47%, which is 10% in the finished product*
- ✓ *unique taste and appearance thanks to the content of various vegetables*
- ✓ *extended bread freshness*
- ✓ *elastic crumb with an open structure*
- ✓ *the product is in line with the functional food trend*

RECIPE	6 VEGETABLES ROLL	6 VEGETABLES BREAD	6 VEGETABLES MIXED BREAD
6 Vegetables Mix	300 g	300 g	300 g
Wheat flour type 500	700 g	-	-
Wheat flour type 750	-	700 g	560 g
Rye flour type 720	-	-	140 g
Ritesa sourdough	-	-	4 g
Yeast	40 g	30 g	40 g
Salt	18 g	18 g	18 g
Water	630 g	630 g	630 g
<b>TOTAL</b>	<b>1 688 g</b>	<b>1 678 g</b>	<b>1 692 g</b>
<b>M A N U F A C T U R I N G</b>			
Kneading (spiral)	3' + 6'	4' + 6'	4' + 6'
Dough temperature	25 - 27° C	26 - 28° C	26 - 28° C
1st fermentation (ambient temperature)	20'	20'	20'
Division	80 g	as desired	as desired
Shaping	as desired	as desired	as desired
2nd fermentation (30° C / 80%)	35' - 40'	45' - 50'	40' - 45'
Baking (hearth oven)	14' - 16' / 225° C	25' - 30' / 220° C	25' - 30' / 220° C



Inventis a complete range of products for bread baking.  
It allows bakers to create varied and tasty recipes only  
limited by their imagination.  
Inventis is a great tool to ensure customer satisfaction.

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