



INVENTIS®

CREATIVE BAKING SOLUTIONS



✓ **bread as a source of magnesium, zinc, iron and protein, and with a high content of phosphorus and dietary fiber**

BREAD



8 GRAINS

BAKERY MIX

for the production of mixed multi-grain bread

8 Grains is a high-percentage bakery mix enriched with a lot of grains. The product is 100% natural. The use of carefully selected, high-quality ingredients will meet expectations and satisfy the needs of even the most demanding fans of healthy food. Due to the rich composition and multitude of advantages, 8 Grains bread will find its place in the functional food segment. 8 Grains bread is a great source of magnesium, zinc, iron and protein. It is also characterized by a high content of phosphorus and dietary fiber. 8 Grains bread has crumb full of precious grains. The final product retains moisture and freshness for a long time.

DIRECTIONS FOR USE

50% of used flour weight, i.e. 50 kg mix for 50 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.



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BREAD

ADVANTAGES

- ✓ *natural ingredients*
- ✓ *moist, full of grains crumb*
- ✓ *long-lasting freshness of the finished product*

Pro-health values supported by research. The bread is rich in elements valuable for health:

Nutritional value of the product	per 100g of product	per serving of 80 g (2 slices)	%* per serving
Energy value	1132 kJ / 270 kcal	906 kJ / 216 kcal	11
Fat	9,2 g	7,4 g	11
including saturated fatty acids	1,7 g	1,4 g	7
Carbohydrates	33 g	26 g	10
including sugar	2,5 g	2 g	2
Fiber	6,5 g	5,2 g	-
Protein	10 g	8 g	16
Salt	1,6 g	1,3 g	22
Phosphorus	247,4 mg	197,92 mg	28
Magnesium	103,9 mg	83,12 mg	22
Iron	2,57 mg	2,06 mg	15
Zinc	1,98 mg	1,58 mg	16

*% - reference intake for an average adult (8400 kJ / 2000 kcal)
One loaf contains 6 suggested servings.

RECIPES:

Bread

BREAD with the addition of Creme de Levain

8 GRAINS Mix	1 000 g	1 000 g
Rye flour type 720	700 g	700 g
Wheat flour type 750	300 g	300 g
Creme de Levain	-	200 g
Yeast	40 g	40 g
Water	1 560 g	1 400 g
TOTAL	3 600 g	3 640 g

M A N U F A C T U R I N G

Kneading (spiral)	3+5'	3+5'
Dough temperature	30°C	30°C
1st fermentation (ambient temp.)	30'	30'
Division	as desired	as desired
2nd fermentation	30'	30'
Baking (hearth oven)	220-230°C / 40' +10'	220-230°C / 40' +10'



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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.

Lesaffre Polska S.A.
46-250 Wołczyn, ul. Dworcowa 36, Polska
tel. +48 (77) 418 82 80, fax +48 (77) 418 82 99
www.lesaffre.pl

