



INVENTIS®

CREATIVE BAKING SOLUTIONS



- ✓ **the bread is a source of zinc, phosphorus, magnesium, iron, copper, dietary fiber and protein, and has a high manganese content**
- ✓ **the bread with reduced salt content by approx. 40% (compared to multigrain rolls)**



BREAD

GRAIN ROLL

WITH REDUCED SALT CONTENT

BAKERY MIX

for the production of wheat grain bread

Grain Roll with a reduced salt content is a 30% bakery mix recommended for the production of wheat grain rolls, it is also suitable for the production of bread. The product is intended for consumers who lead a healthy lifestyle and want to limit their salt intake, without giving up tasty and valuable bread in their daily diet. Thanks to a properly selected formula, the finished product has a salt content reduced by approx. 40% (compared to multigrain rolls), without losing its flavor. An additional advantage of the bread made on the basis of this mix are health-conscious properties and extended freshness of the product. Grain rolls are a source of: zinc, phosphorus, magnesium, iron, copper, dietary fiber and protein. They are also distinguished by a high manganese content. The final product contains approx. 13% of grains, which further emphasize the unique taste and aroma of the bread. The baked goods are characterized by a moist, elastic crumb and a thin, golden crust with visible grains. The bakery mix is recommended for both manual and machine processing. 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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ADVANTAGES

- ✓ *the finished product has a salt content reduced by approx. 40% (compared to multigrain rolls)*
- ✓ *reducing sodium intake helps maintain normal blood pressure*
- ✓ *the grain content in the mix is 57%, which is 13% in the baked product*
- ✓ *long-lasting freshness of rolls*
- ✓ *unique taste thanks to the high content of grains*
- ✓ *elastic crumb and golden crust*
- ✓ *the product is in line with the functional food trend*



ROLL



BREAD

RECIPE	GRAIN ROLL WITH REDUCED SALT	GRAIN BREAD WITH REDUCED SALT
Grain Roll Mix	300 g	300 g
Wheat flour type 500	600 g	-
Wheat flour type 750	-	600 g
Wheat flour type 1850	100 g	100 g
Yeast	35 g	40 g
Water	580 g	550 g
TOTAL	1 615 g	1 590 g
M A N U F A C T U R I N G		
Kneading (spiral)	4' + 6'	4' + 6'
Dough temperature	25 - 27° C	26 - 28° C
1st fermentation (ambient temperature)	20'	20'
Dividing	approx. 90 g	as desired
Shaping	as desired	as desired
2nd fermentation (30° C / 80%)	15'	25' - 35'
Baking (hearth oven)	15' - 17' / 220 - 235° C	25' - 30' / 225° 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.

