



INVENTIS®

CREATIVE BAKING SOLUTIONS



✓ **bread as a source of phosphorus, magnesium, copper and protein, and with a high content of manganese and OMEGA-3 fatty acids**

BREAD



OATMEAL

BAKERY MIX

for the production of mixed multi-grain bread

Oatmeal is a 40% mix for making multi-grain mixed bread. The main ingredients of the product are: rye flakes, sunflower and brown linseed. As much as 25% is oat - in the form of highlander flakes and wholegrain flour. To diversify the taste and aroma of bread, durum wheat sourdough and barley malt were also used in Oatmeal Mix. Oatmeal bread has a characteristically crispy, rustic cracked crust, and at the same time a fluffy crumb with uniform porosity. It is mild and delicate in taste, has a bright natural color. The product bears the "Clean Label" mark.

DIRECTIONS FOR USE

40% of used flour weight, i.e. 40 kg mix for 60 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: eggs and derivatives, soybeans and derivatives, sesame.



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BREAD

ADVANTAGES

- ✓ combination of oats, sourdough from durum wheat and barley malt for flavor enrichment
- ✓ addition of grains in the mix
- ✓ Rustic cracked crust, natural crumb color

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

nutritional value of the product	per 100g of the product	per serving of 80g (2 slices)	%* per serving
Energy value	1214 kJ / 288 kcal	971 kJ / 230 kcal	12
Fat	5,9 g	4,7 g	7
including saturated fatty acids	1,0 g	0,8 g	4
Carbohydrates	47 g	38 g	15
including sugar	2,5 g	2 g	2
Fiber	4,2 g	3,4 g	-
Protein	9,6 g	7,7 g	15
Salt	1,6 g	1,3 g	22
Phosphorus	189,7 mg	151,76 mg	22
Magnesium	56,6 mg	45,28 mg	12
Copper	0,26 mg	0,21 mg	21
Manganese	0,82 mg	0,66 mg	33
OMEGA-3 (ALA) **	0,81 g	0,65 g	-

*% – referencyjna wartość spożycia dla przeciętnej osoby dorosłej (8400 kJ/2000 kcal)

**ALA - alpha linolenic acid

The beneficial effects occur when the daily intake of ALA is 2g, One loaf contains 10 suggested servings.

RECIPE:

BREAD

Mix	1 000 g
Wheat flour type 500	1 500 g
Yeast	50 g
Water	1 375 g
TOTAL	3 925 g
M A N U F A C T U R I N G	
Kneading (spiral)	3+10'
Dough temperature	26-27° C
1st fermentation (ambient temperature)	60'
Division	as desired
2nd fermentation	30'
Baking (hearth oven)	220-240° C/30'



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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