



# EVERYDAY WITH SEEDS

**BAKERY MIX**  
for the production of mixed bread with seeds

Bread produced with the **EVERYDAY WITH SEEDS** mix guarantees an exceptional flavour and aroma that will satisfy even the most demanding consumers. Thanks to its rich seed content, the baked goods are a source of protein, zinc, selenium, phosphorus, and magnesium, while also being high in dietary fibre, copper, and manganese. Bread prepared with this mix is distinguished by a moist, even crumb and an appetising crisp crust. Its long-lasting freshness helps preserve quality over time, contributing to greater customer satisfaction and reduced product waste. An additional advantage is the unique colour of both crumb and crust, achieved through a carefully selected blend of malts. Designed for reliable and efficient production, the mix offers enhanced dough tolerance during mechanical processing, streamlining the baking process and ensuring consistently high-quality results in every batch.



#### Advantages of the bakery mix:

- **enhanced dough tolerance** during mechanical processing
- **consistent** product quality
- **simplified** production process
- **high seed** content



#### Bread Benefits:

- **high** in dietary fibre, copper, and manganese
- **source** of protein, zinc, selenium, phosphorus, and magnesium
- **exceptional flavour** and aroma
- **unique crumb and crust colour** achieved through a blend of malts
- **long-lasting** freshness
- **moist** and even crumb
- **crisp** crust



## BAKING WITH LESAFFRE solutions

Our programme focuses on high-quality nutrition and protecting the planet. It's a nutrition programme with a message - Let's take care of ourselves! By taking care of our body, we can enjoy a better quality of life. Our health depends on what we eat every day and on bread, which can be the basis of good nutrition and well-being if it has good ingredients and is tailored to specific lifestyle or dietary needs. **Lesaffre is committed to providing every baker with high-quality ingredients for bread production.**



BASKET BREAD

### METHOD OF USE

40% i.e., 40 kg of mix for 60 kg of flour (add directly to the flour before mixing).

		BASKET BREAD
RECIPE	Everyday with Seeds - Bread Mix	400 g
	Wheat flour type 750	500 g
	Rye flour type 720	100 g
	Lesaffre yeast	30 g
	Ritesa / Kontinol paste	3 g
	Water	550 - 580 g
Total		1,583 - 1,613 g
WYTWARZANIE	Mixing (spiral mixer)	4 min + 7 min
	Dough temperature	28° - 30°C
	Bulk fermentation (ambient temperature)	20 min
	Scaling	as per your choice
	Shaping	as per your choice
	2nd fermentation (30°C / 80%)	40' - 50'
	Baking (hearth oven)	30 min / 210°C with steam



### STORAGE CONDITIONS

Store the product in a tightly closed package, in a dry and well-ventilated place, protected from direct sunlight (maximum temperature: 25 °C).

### PACKAGING

25 kg bag

### SHELF LIFE

12 months from the date of production

2026.05



Rediscover your bakery with Lesaffre.