

# SOFT SEED BREAD

## GLUTEN-FREE

Gluten  
FREE



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# SOFT SEED BREAD GLUTEN-FREE

strong, hearty  
taste

Mix for the production of dark, gluten-free bread with oilseeds

SOFT SEED BREAD GLUTEN-FREE	10.000 kg
Instant yeast	0.100 kg
Water	6.500 l
Total weight	16.600 kg

Mixing time:	2 + 6 minutes
Dough temperature:	approx. 22° C
Bulk fermentation time:	none
Scaling weight:	0.700 kg (depending on the tin)
Intermediate proof:	none

Instructions for use:  
Process the ingredients into a smooth dough. After mixing, scale the dough pieces, place in the designated tins and allow to prove. After the final proof, bake, giving steam which is allowed to escape after 2 minutes.

Final proof:	approx. 45 minutes
Baking temperature:	240° C, dropping to 200° C, giving steam
Baking time:	approx. 45 minutes

## 100 g bread contain on average:

Energy	1261 kJ (301 kcal)
Fat	14.4 g
of which saturates	2.9 g
Carbohydrate	34.0 g
of which sugars	3.2 g
Fibre	4.3 g
Protein	6.8 g
Sodium	0.5 g

## With gluten-free wheat starch:

Wheat starch produced in a traditional way can contain very small amounts of wheat proteins, such as gluten for example, and is therefore not suitable for the manufacture of gluten-free products. Gluten-free wheat starch is formed when protein residues are carefully cleaned from wheat starch in several stages which involve a great deal of time and effort. This gluten-free wheat starch is not only suitable for a gluten-free diet, but also, as an ingredient in gluten-free products, clearly improves the consistency of the doughs and baked goods.

