



## 8 GRAIN SPECIALTY BREAD BASE

### OVERVIEW

Bakels are pleased to introduce a series of specialty bases which we are sure will be of interest to your customers. The bases have been developed to be used in conjunction with the No-Time Dough system, flavour enhancer for Pastry Fillings, Butter or Margarine.,,Bakels specialty bases now available are:.,-Bakels 8 Grain Base,-Bakels Pesto Base,-Bakels Tomato Base,-Bakels Country Herb Base.,,The BAKELS SPECIALTY BASES can be used in a standard plain bread recipe by adding the BASE or by replacing part of the flour. We recommend using HERCULES BREAD CONCENTRATE and BAKELS YEAST (Instant Active). Simply add the sachet of bread base utilising any of this set of recipes.,,Each base has been formulated using the finest of ingredients in balanced quantities giving a distinctive point-of-difference in flavour profile to your customers.,,Using the BAKELS BASE range, available in sachets, the need to weigh out individual ingredients has been eliminated enabling you to promote consistent, high quality products.

### USAGE

1.5 parts of Grain Base to 5 parts of flour.

### INGREDIENTS

Soya Beans, Wheat Grains, Flax Seeds, Barley Grains, Oats, Corn Grits, Rye Grains, Millet, Folic Acid

## PACKAGING

### Code

3955-20

### Size

### Type

### Palletisation



### STORAGE

Cool, Dry & Dark Conditions



### SHELF LIFE

12 Months (365) days



### TYPE

Powder



### ALLERGENS

Soy, Gluten



### CATEGORY

Bread & Yeast Compounds, Bread Bases



### INGREDIENT FEATURES

Vegan, Vegetarian