



FINO MEAL BASE

Overview

FINO MEAL BASE is a new product concept especially developed by NZ Bakels Ltd for the bakery trade. This product heralds a movement away from the more expensive premixes and yet still has many premix advantages. FINO MEAL BASE is designed to be incorporated into a standard white bread recipe simply by replacing part of the flour. We recommend our recipes using FINO BREAD AND ROLL CONCENTRATE or LECINTA SPECIAL/MASTERFAT as being suitable. The meal products used in FINO MEAL BASE have been specially selected and tested to ensure top quality. When using FINO MEAL BASE the number of weigh ups is still limited and the greatest advantage is the ability to vary the ratio of BASE and flour to suit brown and wholemeal breads as well as lighter meal loaves. The proportion of flour to be replaced can vary from 15 to 45%. For brown bread use 24% FINO MEAL BASE and 76% flour. For the wholemeal bread use 36% FINO MEAL BASE and 64% flour. Naturally there is some loss of bread volume as the proportion of FINO MEAL BASE is increased. For greater variety, combine with FINO GRAIN BASE or FINO RYE BASE.



Storage

Cool, dry and dark conditions up to



Shelf Life

180 days



Allergens

Gluten



Category

[Bread and Yeast Compounds](#), [Bread Bases](#)

Usage

Replaces a proportion of flour in standard bread recipes. For brown bread use 24% with 76% flour. For wholemeal use 36% with 64% flour.

Ingredients

Wheat Bran, Wholemeal Flour, Sugar, Gluten Flour, Malt Flour, Honey Powder, Emulsifier (472e), Flavour, Free Flow Agent (170)

Packaging

Code	Size	Type	Palletisation
3914-40	8 KG	Plastic bag	

Fino Meal Base is designed to be incorporated in any standard white bread recipe by replacing part of the flour. For Wholemeal Bread use 36% Fino Meal Base and 64% flour. For Brown Bread use 24% Fino Meal Base and 76% flour. For meal breads use and proportion of Fino Meal Base to flour as desired and for variety combine with Fino Grain Base.

