



MALT LOAF

OVERVIEW

Bakels Malt Loaf is sticky, chewy and delicious.

This traditional favourite has been bought back to life with this easy to make mix.

Best enjoyed toasted with butter with your morning or afternoon tea or coffee.

USAGE

Loaf

INGREDIENTS

Wheat Flour, Sugar, Modified Starch (1422), Malt Extract, Malt Flour, colour (150d), Vegetable Oil, Wheat Starch, Salt - Iodised, Folic Acid

PACKAGING

Code	Size	Type	Palletisation
3918-40	10kg	Plastic Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,527.00
Energy (kcal)	365.00
Protein (g)	8.70
Fat (g)	3.80
Saturated (g)	0.00
Carbohydrate (g)	71.70
Sugars (g)	13.80
Dietary Fibre (g)	2.50
Sodium (mg)	308.00

METHOD

Group 1	
Ingredient	KG
Malt Loaf	2.000
Yeast	0.040
Water	0.730
Total Weight:	2.770
Group 2	
Ingredient	KG
Sultanas	0.700
Total Weight:	0.700

YIELD

3.47

DESCRIPTION

1) Mix group 1 for 2 minutes at slow speed and 6 minutes at fast speed until dough is smooth and showing development. 2) Add group 2 and mix a further 1-2 minutes on slow speed. 3) Scale as required. 4) Round into a ball and let rest for 5 - 10 minutes. 5) Mould loosely into the desired shape. 6) Proof until 2/3 of the tin. 7) Bake at 200 C for 22 minutes. 8) Apply Bakels Apricot Glaze.



STORAGE

Store in cool, dry and dark conditions
below 25°C for up to



SHELF LIFE

12 Months (365) days



TYPE

Powder



ALLERGENS

Gluten



FINISHED PRODUCT

Loaf