

Crusty White Bread Premix

Crusty White Bread Premix is a very popular premix for bread machines. It produces a delightful, crusty loaf of wonderful volume, appearance and flavour. The premix is very versatile as it produces excellent results for a wide range of white bread products, both fresh and frozen, whether made by machine or by hand. Just add water and yeast.

Ingredients

Unbleached Bakers Flour, Iodized Salt, Soya Flour, Dextrose, Dough Conditioners (300), Enzyme (1100), Canola Oil, Vitamin (Thiamine & Folate).

Nutritional Information

Serving size	40g (1/3 cup)	
	Average quantity per serving	Average quantity per 100g
Energy	580kJ	1450kJ
Protein	4.48g	11.2g
Fat total	Less than 1g	1.1g
- saturated	Less than 1g	Less than 1g
Carbohydrate	27.70g	69.4g
- sugars	Less than 1g	Less than 1g
Sodium	Less than 1.8mg	Less than 5mg

Storage instructions

Store in a cool, dry place

Packaging

Provided in a white multiwall paper bag.

Code & Size

Flour27	25kg
Flour85	12.5kg
Flour99	4kg
Flour100	1.2kg

Applications

Crusty Style Bread
Baguettes / French Sticks
Crusty Lunch & Dinner Rolls
Homestyle Pizza
Focaccias