

Antik

Mix

Bakery premix

Premix for the production of wholemeal or multigrain bread from ancient cereals suitable also for industrial use.

Advantages:

- ✓ contains dietetically valued flours from native cereal varieties (wild rye, Emmer and Einkorn wheat)
- ✓ simple and very quick dough preparation
- ✓ the composition of the bread meets the requirements of modern nutrition
- ✓ pleasant and balanced taste of the products thanks to the use of barley malt, candied and caramelised sugar

Dosage:

20-25 % on flour weight

Ingredients:

ancient grain flours (ancient rye flour; einkorn wheat; emmer wheat) - 40%; wheat gluten; pregelatinized whole oat flour; thickener: guar gum (E 412); oat flour; dried barley malt extract; spelt (wheat) flour; brown candy sugar; barley extract; emulsifier: lecithin (E 322); dextrose; rapeseed oil; caramelized sugar; maltodextrin.

Packaging:

25 kg (bag with PE layer)

Storage conditions:

temperature up to 25 °C and relative humidity up to 70 %

Shelf life:

9 months in original packaging



ANTI-K BREAD (500 g)

Ingredients	Weight
Wheat flour T 530	50 kg
Rye wholegrain flour T 1700	10 kg
ANTI-K MIX	50 kg
Baker's yeast	2 kg
Salt	2 kg
Water	80 kg
Total	194 kg

Technological parameters

Mixing	3+8 min
Dough temperature	27-28 °C
Resting	approx. 20 min
Dividing	580 g
Shaping	loaf
Proofing	50 min / 35 °C / 75 %
Baking	50-60 min / 240-180 °C

Nutritional data (average values per 100 g of product produced according to the recipe):

energy value	1528 kJ / 363 kcal
fats	5,6 g
of which saturates	1,1 g
carbohydrates	48,0 g
of which sugars	9,6 g
fibre	13,0 g
protein	23,0 g
salt	0,12 g