

Matcha

Mix

Bakery premix

A mixture for making specialty baked goods with the content and colour of matcha.

Advantages:

- ✓ perfect for a wide range of sweet and savory baked goods
- ✓ the included "Matcha Tea" is a popular and attractive ingredient with excellent sensory properties
- ✓ contains milk powder and dry wheat sourdough for a perfectly balanced, rich flavour profile
- ✓ the mix ensures high volume, long-lasting softness, and moistness of the final products

Dosage:

10 % on flour weight

Ingredients:

wheat flour; whole milk powder; matcha tea powder (15,8 %); dry wheat sourdough; glucose syrup; enzymes; flour treatment agent: ascorbic acid (E 300).

Packaging:

15 kg (bag with PE layer)

Storage conditions:

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

Shelf life:

6 months in original packaging



MATCHA TOAST DUO (350 g)

Ingredients	Weight
Wheat flour T 530	100 kg
MATCHA MIX	10 kg
Sugar	15 kg
Butter	12 kg
Compressed yeast	7 kg
Egg	5 kg
Salt	1,4 kg
Water	40 kg
Total	190,4 kg

Technological parameters

Mixing	5+5 min
Dough temperature	26-28 °C
Resting	30 min
Dividing	400 g
Shaping	tin bread
Proofing	60 min / 32 °C / 75 %
Baking	120-25 min / 200-185 °C

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

energy value	1599 kJ / 379 kcal
fats	7,6 g
of which saturates	4,3 g
carbohydrates	56,0 g
of which sugars	10,3 g
fibre	8,6 g
protein	17,4 g
salt	0,2 g