

QUINOGRAIN

BROWN MULTICEREAL BREAD MIX

Balanced mix for the making of speciality bread

NO ENZYMES
NO ADDITIVES



PRODUCT ADVANTAGES

› **100% Healthy product :**

- Containing chia, quinoa and sesam seeds.
- 100% clean label.
- A source of fibers and proteins.

› **100% Tasty :**

- 14% seeds in the mix.
- A unique flavor and texture.

› **100% Easy :**

- Quick and easy process (3h)
- Could be made in slow fermentation.



TIPS

- Use the healthy benefits to convince your customers.
- Easy to shape in different forms.
- Could be used to make baguettes, toast breads, buns and croissants !

simplifiez votre quotidien

Moul-Bie



QUINOGRAIN



1 000 g

Quinograin



650 g

Water



12-15 g

Fresh yeast
(Divide by 2 when using dry yeast)



18-20 g

Salt

Direct method

Slow fermentation

Mixing



Slow speed: 5 mn
Fast speed: 6-8 mn



Final dough temperature:
24-25°C

1st fermentation

10-20 mn



Scaling

10-20 mn

400 g

Round pre-shaping



400 g

Round pre-shaping

Resting time

10-20 mn



10-20 mn

Final shaping



Chosen shape

Chosen shape

Slow fermentation

/



Proving

2-4°C

Overnight in a chiller

25°C
1h15-1h30



Baking

25°C
1h30-1h45

240-250°C
(With steam)
25-28 mn



240-250°C
(With steam)
25-28 mn

Ingredients

Wheat flour, stone-ground wheat flour, Rye flour, Quinoa seeds 8%, Sesame seeds, Wheat gluten, Chia seeds, Roasted barley malt, Oatmeal, Deactivated and dehydrated rye sourdough, Malted wheat flour, Acerola powder.

Cereals : 85,5 % - Seeds : 14 %

May contain egg, soya and milk.

Nutrition declaration

per 100 g of mix

Energy (kJ)	1559
Energy (kcal)	369
Fat (g)	4,4
of which saturates (g)	0,7
Carbohydrate (g)	66,2
of which sugars (g)	1,0
Fibre (g)	6,0
Protein (g)	13,1
Salt (g)	0,02



TOGETHER FOR
TASTE