



# Corn Bread Mix 35

Art. Nr. 21305

## Product Data

**Product Description:** *Bread Concentrate*

**Shelf life from production:** *360 Days*

**Storage conditions:** *18 °C / in the unopened original packaging /  
Store cool after opening*

## Ingredients:

*Pregelatinized corn grits, Wheat flour, Wheat gluten, Salt, Emulsifier E472e,  
Flour treatment agent Ascorbic acid E300.*

## Possible uses:

- *Safety and quality - for easy processing*
- *High flexibility - for individual pastry ideas*
- *High and long fermentation stability - therefore good suitability for the proofing time control*

## Product characteristics:

- ✓ *Dry and smooth dough*
- ✓ *Good volume*
- ✓ *Good freshness*
- ✓ *Moist, wholesome crumb*
- ✓ *-rispy, tender crust*

## Basic Recipes:

Wheat flour	6500 g
Corn Bread Mix 35	3500 g
Yeast	300 g
Water	approx. 6000 g

## Application:

- *Mixing time: 4 min. speed I*
- *2 min. speed II*
- *Dough temperature: 26°C-28°C*
- *Floor rest: 30 min*
- *Baking temperature: 26°C-28°C*

*Instructions for use: After the bulk fermentation time, scale dough pieces and mould round. Process as desired, toss in topping, place on setters and allow to prove. Cut before loading and bake giving steam.*

*Topping: coarse maize*