

# Novel™ Grain Bread



Novel™ Grain Bread makes it easy to create ancient grain breads with superior flavor, an irresistible crunch and a simpler label. This complete specialty blend produces a dense European-style hearth bread. It can also be used as an inclusion at a baker's 20 percent to create a higher-volume loaf, with visible ancient grains and seeds. Made with ingredients consumers know and trust using the latest in clean-label technology, Corbion's Novel™ line of bakery blends create delicious baked goods that keep their fresh-out-of-the-oven taste a day or so longer than most. That means consumers have time to enjoy your product and will associate your brand with quality.

## Instructions:

Ingredients	lbs.
Novel™ Grain Bread	100.0
Water (variable)	50.0
Yeast, compressed (variable)	10.0
<b>Total:</b>	<b>160.0 lbs</b>

## Procedures:

1. Mix for 1 minute on low speed.
2. Mix for 9 minutes on high speed or until fully developed.
3. Dough temp: 76-78°F.
4. Floor time: 15 minutes.
5. Score after proofing.
6. Spray with water or bake with steam.

*With this item, you receive these features:*

- *The latest enzyme technology that extends freshness in shelf life.*
- *No artificial colors, flavors or preservatives*
- *Natural mold inhibition included in the blend*
- *Versatile for dense European-style hearth bread or as a 20 percent inclusion*
- *Ancient grains delivered in the finished product.*

## Novel™ Grain Bread ingredients

Whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), whole grain triticale flour, triticale flakes, organic whole grain buckwheat flour, wheat gluten, salt and 2% or less of each of the following: brown teff seeds, chia seeds, flaxseed, kamut flakes, millet, organic amaranth, malt powder (dried corn syrup, barley malt extract), vinegar, sugar, acetic acid, lactic acid, calcium lactate, malted barley flour, enzymes.