



Version: 27.05.25

Multiplus

specials

MULTIPLUS flour is a harmonious blend of 6 grains and 6 seeds, which adds richness and authenticity to baked goods. It produces a dense crumb with a dark color, ideal for rustic and flavorful breads.

FLOUR

Ingredients: Wheat flour, Whole grain rye flour, Ground wheat, Brown flaxseed, Soy grits, Sunflower seeds, Buckwheat flour, Barley flour, Oat flour, Rice flour, Wheat gluten, Spelt flour, Roasted malt, Emulsifiers E471, E472e, E481, Malted wheat flour, Ascorbic acid E300, Enzymes: Amylase (wheat), Hemicellulase (wheat)

Structure: Powder with wheat and seed pieces

Wholegrain: 51%

Allergens: Cereals containing gluten (wheat, spelt, rye, oats, barley, malt) Soy, sesame

NUTRITIONAL VALUE (PER 100 G)

Energy kcal: 350
Energy kJ: 1477
Carbohydrates: 54,1 g
Fat: 8,3 g
Protein (Nx6.25): 14,7 g
Dietary fiber: 10,3 g

* Figures depend on the new harvest.

BREAD

Crumb: Tight
Colour: Dark

PACKAGING

25 kg



RECIPE

Main ingredients

MULTIPLUS	10 kg
Water*	± 6 l
Yeast	300 g
Salt	170 g

Kneading

Normal	15'
Spirale:	1° speed 4'
	2° speed 4'
Fast kneading	2'30"
Dough temperature	25 °C - 27 °C

Temps de repos et de levage

1st rest	15'
2nd rest	15'
Final proof	45' - 60'
Proofing temperature	32 °C
Relative humidity	80%

Baking

Baking temperature:	220 °C
Baking time:	45' - 50'

Notes:

For special bread, add the necessary ingredients according to legal requirements.

* The addition of water depends on the new harvest.

