



CONCENTRATE

Schapfen "Meine Mühle" Integral

PRODUCT DESCRIPTION

Schapfen "Meine Mühle" Integral is a clean label base for wholemeal products with stabilized wheat germ, extruded wheat bran, aromatic barley malt and natural sour dough.

DOSAGE

5 % – 25 %, simply replace wheat flour by adding Schapfen "Meine Mühle" Integral

GOOD REASONS FOR USING IT

- ✓ perfectly suited for any kind of wholemeal products
- ✓ to produce a wide range of fibre enriched products
- ✓ no salt or improver included, enabling maximum flexibility



Our cereals – your recipe for success.





Schapfen "Meine Mühle" Integral

Article-No.: 100152 | Packaging size: 10 kg / bag

Whole meal toast

Recipe-No.: 100152.5001 EN

8.500 kg	Wheat flour type 550
1.500 kg	Schapfen "Meine Mühle" Integral
0.100 kg	Schapfen EuroTop
0.250 kg	Sugar
0.300 kg	Butter or Margarine
0.170 kg	Salt
0.300 kg	Yeast, fresh
6.400 kg	Water (approx.)
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17.520 kg	Total dough

Mixing: 5 minutes slow, 5 minutes fast

Dough temp.: 24 – 26 °C

Dough rest: 15 – 20 minutes

Scaling weight: 0.600 kg

Procedure: Weigh the dough, cut in three equal pieces of 0.200 kg, round it and place in baking tins / toast tins, flatten well and proof.

Proof: 50 – 60 minutes

Baking: 240 °C < 200 °C

Baking time: 25 – 30 minutes

Premium Muffin high fibre

Recipe-No.: 100152.5004 EN

1.700 kg	Schapfen Muffin Premium
0.300 kg	Schapfen "Meine Mühle" Integral
0.900 kg	Oil, vegetable
0.700 kg	Egg
0.500 kg	Water (approx.)
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4.100 kg	Total dough

Mixing: 3 minutes at medium speed, with coarse whisk

Scaling weight: 0.135 kg in tulip cups

Procedure: Use piping bag to fill in the tulip cups, you can add blueberries or other fruits to the batter, sprinkle butter crumble on top or sliced almonds.

Baking: 190 °C – 200 °C

Baking time: 35 – 40 minutes

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