

Spiced loaf, gluten-free

B002-06.24

PEKTOS Beet Fiber BF 5 C

	[g or ml]	approx. [%]
Gluten-free wholemeal flour blend	5,000	44.60
Water (quantity depends on flour blend and required dough firmness)	4,000	35.70
PEKTOS Beet Fiber BF 5 C	330	3.00
Sunflower seeds	500	4.50
Salt	20	0.20
Brown sugar	500	4.50
Ground aniseed	50	0.45
Chopped Seville Orange rind	50	0.45
Margarine (liquid)	500	4.50
Instant dry yeast	250	2.25
TOTAL approx.	11,200	100.00
Yield approx.	10,000	90.00

Process:

1. Mix all dry ingredients in dough mixer.
2. Mix in the margarine and the water.
3. Mix thoroughly for about 3 minutes to a smooth dough.
4. Dough proof for 30 minutes.
5. Divide into 1,100g pieces (for a weight of 1kg after baking), work them into loaves and place them in greased baking tins (approx. 1.5l volume).
6. Cover with a cloth and a plastic sheet.
7. Let rise in a warm place for approximately 45 minutes or until double in size.
8. Brush with water.
9. Bake in a preheated oven at 220°C for approx. 40 minutes.
10. Let stand for 5 minutes before turning the loaves onto cooling racks.



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The described formulation serves as a recommendation and was developed and tested in the laboratory of the PEKTOS AG. Since the product preparation can vary a lot between customers, we do not guarantee the applicability of this information or the suitability of our products in each situation. Sometimes, it may be necessary to adapt instructions. Compliance with the food law is the responsibility of the customer.