

PRODUCT DATA SHEET

CRUSTOMIX BROWN FIBER RICH BREAD CONCENTRATE BROMATE FREE

PRODUCT DESCRIPTION

Crustomix Brown is a concentrate for the preparation of bromate free brown breads. It is rich in fiber with good quality attributes.

INGREDIENTS

Wheat flour, Wheat bran, Sugar, Iodized salt, Emulsifier (INS481), Antioxidant (INS300), Flour treatment agents (INS1100)

SPECIFICATION

Physico-chemical

Parameter	Unit	Standard
Appearance	NA	Powder
Moisture	%	7(Max)

Nutritional parameters per 100g product - approximate value

Parameter	Unit	Standard
Carbohydrates	Gm	67.40
Protein	Gm	13.30
Fat	Gm	1.30
Dietary Fiber	Gm	5.50
Energy value	K. Cal	335

ALLERGEN DETAILS

Allergens	Substance Contained ¹
Celery	No
Cereals containing Gluten ²	Yes
Fish	No
Crustaceans	No
Egg and Egg products	No
Milk (including lactose)	No
Lupin	No
Molluscs	No
Mustard	No
Nuts ³	No
Peanuts	No
Sesames	No
Soy	No
Sulphur dioxide and sulphites(>10mg/kg)	No



crust 'n' crumb

FOOD INNOVATIONS INDIA LIMITED

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1. Definition of substances according to EU Regulation 1169/2011, as amended. List covers allergens mentioned in 21

USC 301 (US) and GB 7718-2011 (china)

2. ie, wheat , Rye, Barley, Oats, Spelt, Kamut,

3. ie, almond, hazelnut, walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut, Queensland nut

APPLICATION RECIPE

Crustomix Brown		300gm
Bread flour		700gm
Instant Dry Yeast	Or	10-20gm
Fresh yeast		30-40gm
Chilled Water		650-700gm
Fat (optional)		30gm
Sugar (optional)		30gm

METHOD OF PREPARATION

1. Knead all ingredients using a hook or in a spiral mixer on low speed for 2 minutes and then on medium speed for 7-8minutes/ until the dough develops well.(Dough temperature should be 27-29⁰ C
2. Rest the dough for 10-15minutes.
3. Dividing, rounding, sheeting and moulding as per requirement (Recommended volume to mass ratio is 4.5)
4. Proofing at 35- 40⁰ C/70-80% RH for 60minutes.
5. Bake at 200 to 220°C for 20 minutes/ until baked well.
6. Cool on wire racks

Note:

- Optional ingredients are adding for better results.
- Sieve the Crustomix multi and collect some grains and seeds, decorate the top of the bread with this grain at time of dough moulding

PACKING

5Kg Bag

STORAGE

Store in a cool and dry place. Keep away from moisture and direct sunlight. Close the bag / container properly air tight once opened.

SHELF LIFE

Best before 6 Months from the production date under suggested storage condition.



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