



## Product Specification

Sunday, 12 May 2024

Bread and Yeast Compounds - Bread Bases

07/23-H

**Product Name:** FINO MEAL BASE

**Product Code:** 3914

**Information:** FINO MEAL BASE is a new product concept especially developed by NZ Bakels Ltd for the bakery trade. This product heralds a movement away for the more expensive premixes and yet still has many premix advantages.

FINO MEAL BASE is designed to be incorporated into a standard white bread recipe simply by replacing part of the flour. We recommend our recipes using FINO BREAD AND ROLL CONCENTRATE or LECINTA SPECIAL/MASTERFAT as being suitable.

The meal products used in FINO MEAL BASE have been specially selected and tested to ensure top quality. When using FINO MEAL BASE the number of weigh ups is still limited and the greatest advantage is the ability to vary the ratio of BASE and flour to suit brown and wholemeal breads as well as lighter meal loaves.

The proportion of flour to be replaced can vary from 15 to 45%. For brown bread use 24% FINO MEAL BASE and 76% flour. For the wholemeal bread use 36% FINO MEAL BASE and 64% flour. Naturally there is some loss of bread volume as the proportion of FINO MEAL BASE is increased.

For greater variety, combine with FINO GRAIN BASE or FINO RYE BASE.