



Product Specification

Monday, 13 May 2024

Bread and Yeast Compounds - Bread Bases

07/23-E

Product Name: FINO GRAIN BASE

Product Code: 3919

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

FINO GRAIN 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 particularly suitable.

Supplies of various grain raw materials are always difficult to stock in small quantities and the use of FINO GRAIN BASE overcomes this problem. The number of weigh ups is still limited and additional advantages are the ensured quality when using the tested FINO GRAIN BASE, as well as being able to vary the ratio of FINO GRAIN BASE to flour for production of both light and heavy grain breads.

The proportion of flour to be replaced can vary from 15-33% for a very light grain bread to a much heavier grain bread. FINO GRAIN BASE can also be used in conjunction with FINO MEAL BASE or FINO RYE BASE for even greater variety.