



## Product Specification

Monday, 20 May 2024

Bread and Yeast Compounds - Bread Premixes and Concentrates

07/23-C

**Product Name:** BPI LOW GI MULTISEED BREAD CONCENTRATE

**Product Code:** 3991

**Information:** Multiseed Bread Concentrate has been developed to allow any baker to offer today's consumers a healthy and tasty alternative in breads.

It contains a pleasant combination of wheat flour, rye flour, sunflower seeds, linseeds and pumpkin seeds, which together with wheat bran and oat flakes produce a darker style bread with a course open texture and that extra nutty bite.

As this mix is a concentrate, only flour, yeast and water is required to produce a range of breads and rolls.

Bread products using Multiseed Bread Concentrate (Low GI) have been tested and awarded low GI status, 54 on the GI scale, by the leading GI testing company based at Oxford Brooks University, Great Britain.

Being low GI, Multiseed Bread Concentrate slowly releases sugar into the blood, providing a steady supply of energy, leaving you feel satisfied for longer.

HEALTH BENEFITS AS WELL AS GREAT TASTE.