



Softgrain is made up of grains soaked and boiled in a mild Sapore natural fermentation flavour. It is available in a single-grain variety or as a combination of different grains and seeds: rye, wheat, spelt, sesame, sunflower seeds, flax seeds. Surprise your consumers with the great versatility. Develop a creative range of baked goods by using **Softgrain** in different applications.



In a market where consumers are lost in translation and somewhat fearful about the naturalness and healthiness of their foods, there is a great opportunity to capitalise on the intrinsic health benefits of grains and seeds. This delicious bread recipe combines great taste and great nutritional value. The Manita recipe offers all the goodness of different types of grains and seeds.

Ingredients	Blanco	Softgrain Sprouted Rye	Softgrain Amber grain	Softgrain 5 Grain	Softgrain 5-Grain Rye SP
Wheat Flour	90%	90%	90%	90%	90%
Wholemeal Wheat Flour	10%	10%	10%	10%	10%
Water	60%	63%	55%	59%	58%
Salt	2%	2%	1,7%	1,7%	1,7%
O-tentic Origin*	4%	4%	4%	4%	4%
Softgrain Sprouted Rye*		45%			
Softgrain Amber grain*			45%		
Softgrain 5 Grain*				45%	
Softgrain 5-Grain Rye SP*					45%

Working Method

Mixing spiral _____ 5 minutes 1st speed – 5 minutes fast speed

Dough temperature _____ 28°C

Bulk fermentation _____ 30 minutes ambient temperature

Scale _____ 50g

Intermediate proof _____ 30 minutes ambient temperature

Make up _____ Round place in wooden square mould, in the order like the picture.

Final fermentation _____ 65 minutes 28°C, 80% humidity

Decoration before baking _____ Cut in from the corner to the middle

Oven temperature _____ 230°C

Baking time _____ 35 minutes

** This is a Puratos product. For more information check www.puratos.com or contact your local Puratos representative.*



Blanco	
Source of fibers	2 Vitamins & minerals
1 Grains & seeds	

Amber	
Source of fibers	4 Vitamins & minerals
4 Grains & seeds	

5 grain	
Source of fibers	4 Vitamins & minerals
6 Grains & seeds	

Sprouted rye	
Source of fibers	4 Vitamins & minerals
6 Grains & seeds	15% Whole Grain

5 grain rye SP	
Source of fibers	4 Vitamins & minerals
6 Grains & seeds	