



# Protein Enriched White Bread

## Product Description

We have used our advanced innovation and technology to develop a white bread enriched with protein. This bread has been developed using multiple sources of protein to produce a bread with great texture, flavour and extended shelf life. Our delicious protein enriched bread is also a good source of fibre.

## On Trend

- Contains protein
- Good source of fibre

## What

A unique protein blend used in the production of white bread (EN% from proteins > 20%).

## Why

In general, consumers, not just athletes and the elderly, are becoming more aware of the benefits of adding protein to their daily diet. As bread is a staple food item, it is an excellent vehicle for increasing your daily protein intake.

## How

Adding protein to food products can affect their textural and sensorial properties. With our advanced innovation and technology, we were able to develop a protein enriched bread with good crumb structure, colour and texture. Talk to us and find out how!

## Benefits

- Protein enrichment without loss of eating quality
- Protein-rich claim achievable
- Vegetarian options are possible

## Preparation

- Prepare a pre-dough with the protein blend, oat fibres, water and part of the flour
- Leave to rest at room temperature for 30 min.
- Add remainder of flour and other ingredients
- Knead until a good viscoelastic dough is obtained
- First fermentation: 15 min. at 32°C and 75% RH
- Weigh dough pieces and shape breads
- Second fermentation: at 32°C and 75% RH until fully proven
- Bake breads for 50 min at 178°C

## Recipe suggestion

Product	Values	Units
Wheat Flour	47.6	%
Protein Blend	7.5	%
Oat fibre	3.3	%
Water	37.7	%
Dried yeast	0.9	%
Salt	0.9	%
Oil	1	%
Bread Improver	1	%

## Featuring Caldic Ingredients

Protein blend contains:

- Ingredient - Pulse protein concentrate
- DMV - Milk protein
- Gelita - Bodybalance

## Technical support

Full customer support and technical assistance are available for these products.


### For more information, please contact

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