

# Granopan BuckMill

Tasty and nutritionally valuable superfood



Taste and enjoy our nutty and crunchy interpretation of this pseudo-grain



## Advantages for the CONSUMER



Full aromatic, lightly nutty taste (without nut allergen) and crunchy bite



Made with superfoods buckwheat and millet



Trendy product with a highly valuable nutritional profile

## Advantages for the PROFESSIONAL USER



Speciality with a direct competitive edge



Suitable for the production of all kinds of special bread products, such as toastbread, buns, baguettes, standard tin loafs and many more



Optical, tasty and promotional highlight for the breadshelves



**Buckwheat Bread**

<b>Granopan BuckMill</b>	5,000 kg
Wheat flour	5,000 kg
Fresh Yeast <sup>1</sup>	0,350 kg
Salt	0,210 kg
Water	6,700 kg
<b>Total dough weight</b>	<b>17,260 kg</b>

**Kneading time**

**(Spiralkneader)<sup>2</sup>:** 6 + 14 min.

**Dough temperature:** 25–26 °C

**Dough resting time:** approx. 20 min.

**Scaling weight:** 0,580 kg

**Fermentation time:** 40–50 min.

**Baking temperature:** 240 °C falling to 210 °C, with steam

**Baking time:** approx. 32 min.

**Working Method**

After resting time scale the dough and mould round and long, the ends a bit thinner.

Brush the surface with water and roll into **Granopan BuckMill**.

Place on trays in croissant shape for proofing.

Before baking cut as desired or as shown in the picture.



**Bagel Deli BuckMill**

<b>Granopan BuckMill</b>	5,000 kg
Wheatflour	5,000 kg
Salt	0,200 kg
Yeast	0,350 kg
Water	5,700 kg
Butter / margarine	0,500 kg
<b>Total dough weight</b>	<b>16,750 kg</b>

**Kneading time**

**(Spiralkneader)<sup>2</sup>:** 6 + 14 min.

**Dough temperature:** 24–25 °C

**Scaling weight:** 2,400 kg batch for 30 pieces

**Fermentation time:** Overnight

**Baking temperature:** 230 °C with steam

**Baking time:** 20–21 min.

**Working Method**

After resting time scale the dough pieces to 2,400 kg batches and mould round.

After 10 min. divide the dough into 30 pieces by using a dough divider machine.

Roll to a thread of approx. 30 cm.

Stick both ends together and roll again to the same diameter than the rest of the thread.

Brush the surface with water and dip in decoration or into **Granopan BuckMill** as desired.

Place the bagels on setters and let proof overnight in the fridge (~4 °C).

Cook the proofed bagels in boiling water for 3 min. each side.

Allow 5 min. stiffening time before bake off.

<sup>1</sup> Amount depends on dough amount and room temperature. <sup>2</sup> The kneading time depends on the type of mixer and its capacity.

Martin Braun KG  
 Tillystraße 17  
 30459 Hannover – Germany  
 www.agrano-export.com  
 info@agrano-export.de



MARTIN BRAUN GRUPPE