Whole Grain Multigrain Cranberry Bread

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Product Code:
OK3333 Whole Grain Multigrain Cranberry Bread

For those craving something wholesome and a little different, our Multigrain Cranberry loaf is the answer. Made from a blend of whole grain whole wheat flour, rye, barley and oat flakes, millet, oat bran, corn meal, flax seeds, sunflower seeds and, naturally, cranberries. Its unique flavor and dense texture make this a popular choice for breakfast, tea time or anytime at all. Contains no trans fats. Sustainably made from wholesome ingredients.

INGREDIENTS LIST
Whole Wheat Flour, Water, Seed Base (Flax Seeds, Rye Flakes, Barley Flakes, Millet, Oat Flakes, Sunflower Seeds, Oat Bran, Corn Meal), Cranberries (Cranberries, Sugar, Sunflower Oil), Yeast, Wheat Gluten, Sugar, Canola Oil, Salt, Soy Lecithin, Improver (Wheat Flour, Ascorbic Acid, Xylanase, Lipase, Soya Oil, Amylase)

Nutritional Information (Baked)

Nutritional Facts	Amounts Per 2 Slices (56g)	% Daily Value
Calories	170	
Fat	3.5g	5%
Saturated	0g	0%
+Trans	0g	
Carbohydrate	31g	10%
Fibre	5g	18%
Sugars	6g	6%
Protein	8g	
Cholesterol	0mg	
Sodium	290mg	12%
Potassium	175mg	4%
Calcium	20mg	2%
Iron	1.75mg	9%

Handling Instructions

Note: Times and temperatures are a guideline only, specific shop conditions & equipment may vary results.

1

BREAKOUT & THAW
Break product out directly into bread pans lightly sprayed with oil. Keep belt mark side of loaf down. Place product on covered rack and keep in retarder or cooler overnight to thaw.

2

MORNING
Remove rack from retarder or cooler; gently transfer bread from pan and roll in rye or oat flakes, then place in bread pan. Remove plastic cover and put in proofer or keep covered rack on floor until space or time permit in proofer and oven. Let bread rise in proofer until about ½ inch (1 ½ cm) above top of bread pan. Proof time should be about 60 minutes.
TOPPING: Rye or Oat Flakes

3

BAKE TIME
SCORING: None
Bake bread at 350˚F for 30 - 40 minutes. When bake cycle is complete, remove from oven and transfer bread from pan to cooling rack immediately. Let product completely cool before slicing and packaging.