



BAKERY INGREDIENTS SINCE 1904

Product Information

MULTISEED



bfp

for bakers



our friendly sales team

01924 223 710



Multiseed

TASTY - VERSATILE - NUTRITIOUS

Consumers want great-tasting and nutritious bread products, with good shelf life and bakers need reliable ingredients which produce a whole host of bakery goods - Introducing Bakels Multiseed Bread Concentrate.

Bakels best-selling ingredient worldwide is packed with wholesome goodness, making it delicious in taste and texture.

Equipped with excellent fresh-keeping qualities, Multiseed helps consumers keep their bread bin full and their waste bin empty, our small way of helping reduce global food waste.

Multiseed is packed with high quality and nutritious ingredients which deliver its unbeatable eating qualities:

- Sunflower seeds
- Pumpkin seeds
- Linseeds
- Oat flakes
- Wheat bran

Make the best sandwiches, tastiest scones, most irresistible cookies and much more
- All from the same concentrate!

Why is it good for me?



SOURCE OF
FIBRE



SOURCE OF
PROTEIN

SOURCE OF FOLATE & IRON



SUPPORTS IMMUNE SYSTEM

SOURCE OF IRON



SUPPORTS METABOLISM

Base Recipe

Wheat flour 5.000 kg

Country Oven Multiseed Bread Concentrate 5.000 kg

Yeast 0.250 kg

Water 5.000 kg

Bread Method

1. Spiral mixer: 2 minutes slow speed, 5 minutes fast speed, until fully developed.
2. Dough temperature: 24-26°C.
3. Scale: 485/900g.
4. Prove: 50 minutes.
5. Bake: 220°C for 35 minutes.

Yield: 31 small / 17 large loaves

Roll Method

1. Spiral mixer: 3 minutes slow speed, 7 minutes fast speed, until fully developed.
2. Dough temperature: 24-26°C.
3. Scale: 90g.
4. Prove: 50 minutes.
5. Bake: 230°C for 12 minutes.

Yield: 169 rolls



MAKE MORE THAN
JUST BREAD & ROLLS
WITH MULTISEED...

CIABATTA

COOKIES

SCONES

FOCACCIA

THINS

+ MUCH MORE





These taste
irresistible
when toasted!

HOT CROSS BUNS

INGREDIENTS

Wheat flour	7.500 kg
Country Oven Multiseed Bread Concentrate	2.500 kg
Yeast	0.600
Bakels Baktem Blue 20% Bun Concentrate	kg
Sugar	0.500 kg
Water	5.000 kg
Sultanas	3.000 kg
Raisins	1.000 kg
Candied peel	1.000 kg

METHOD

1. Add all ingredients (except fruit and peel) into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 8 minutes on fast speed, until fully developed.
3. Dough temperature should be 22°C.
4. Add fruit and peel over 1 minute on slow speed to clear.
5. Scale at 80g per bun and tray up 8 x 5.
6. Prove for 60 minutes at 38°C relative humidity.
7. Cross with RTU Crossing Paste.
8. Bake at 230°C for 16 minutes.
9. Glaze with Bun Glaze RTU.

SCONES

INGREDIENTS

Wheat flour	1.000	kg
Country Oven Multiseed Bread Concentrate	0.250	kg
Butter	0.355	kg
Sugar	0.215	kg
Bakels Hercules Double Baking Powder	0.070	kg
Vanilla flavour	0.018	kg
Milk	0.625	kg
Raisins	0.430	kg

METHOD

1. Using a beater, mix all the dry ingredients together (except raisins).
2. Add the milk and mix for 2-3 minutes on medium speed until a dough is formed.
3. Add the raisins and mix until fully incorporated.
4. Place the dough on a floured table and mould round, then pin out to a depth of approx. 30mm.
5. Using a desired cutter, round or square cut your scones and place onto a tray, then egg wash and rest for 15 minutes before baking.
6. Bake at 210°C for 15-20 minutes.



Discussion...
Cream or
jam on the
bottom?!





Sweet &
wholesome!

COOKIES

INGREDIENTS

Group 1

Sugar 0.400

Butter kg
0.333

Group 2

Cake flour 0.400 kg

**Country Oven Multiseed
Bread Concentrate** 0.200 kg

Bicarbonate of soda 0.002 kg

Group 3

Egg 0.050 kg

Glucose 0.040 kg

Glycerine 0.040 kg

Vanilla flavour 0.010 kg

METHOD

1. Cream butter and sugar (group 1) together until soft.
2. Add all dry ingredients (group 2) and mix for 30 seconds.
3. Add liquid ingredients (group 3) and mix on low speed, until evenly dispersed and easily workable.
4. Mould into a large sausage shape, divide into 80g pucks and place onto baking tray.
5. Bake at 190°C for 13 minutes.



Add a delicious twist to the traditional Italian sweet bread



PANETTONE

INGREDIENTS

Wheat flour	3.000	kg
Country Oven Multiseed Bread Concentrate	1.000	kg
Sugar	0.400	kg
Egg	0.400	kg
Butter	0.400	kg
Bakels Baktem 10% Brioche Paste Concentrate	0.100	kg
Yeast	0.420	kg
Water	1.625	kg
Sultanas	1.200	kg
Candied peel	0.400	kg
Raisins	0.400	kg

METHOD

1. Add all ingredients (except fruit) into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 8 minutes on fast speed, until fully developed.
3. Add fruit on slow over 1 minute to clear.
4. Dough temperature should be 22°C.
5. Scale at 500g into ball shapes and place into panettone cases.
6. Prove for 120 minutes at 38°C relative humidity, until just below the edge of the case.
7. Glaze with Bun Glaze RTU before baking.
8. Bake at 190°C for 40 minutes.
9. Once cool, dust with icing sugar if desired.

FOCACCIA

INGREDIENTS

Wheat flour	0.700 kg
Country Oven Multiseed Bread Concentrate	0.300 kg
Yeast	0.020 kg
Salt	0.014 kg
Bakels French Improver	0.002 kg
Water	0.600 kg
Grilled peppers	0.300 kg
Extra virgin olive oil	0.050 kg

METHOD

1. Add all ingredients (except peppers and oil) into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 7 minutes on fast speed, until fully developed.
3. Add the oil and mix on fast speed until fully incorporated.
4. Add the peppers for 1 minute on fast speed until fully incorporated.
5. Place the dough in a covered container for 60 minutes.
6. Divide the dough equally and place onto 2 trays with sides (180xx x 300mm) and push dough evenly to the sides.
7. Prove for 45 minutes.
8. Drizzle with oil and push fingers in the dough.
9. Bake at 230°C for 25-30 minutes, without steam.

Great as an
occasion
bread





A great lighter
carrier option

THINS

INGREDIENTS

Wheat flour	1.000 kg
Country Oven Multiseed Bread Concentrate	1.000 kg
White shortening	0.100 kg
Yeast	0.035 kg
Bakels Relax	0.004 kg
Water	0.850 kg

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 6 minutes on fast speed, until fully developed.
3. Mould round and leave (covered) to rest for 2 minutes.
4. Pin the dough out to approx. 5mm depth, dock the dough and cut into desired square size.
5. Place onto tray and prove for approx. 60 minutes.
6. Bake at 230°C for 1-12 minutes, without steam.

RAISIN & CRANBERRY LOAF

INGREDIENTS

Wheat flour	1.000	kg
Country Oven Multiseed Bread Concentrate	1.000	kg
Yeast	0.080	kg
Water	0.890	kg
Raisins	0.450	kg
Cranberries	0.450	kg

METHOD

1. Add all ingredients (except raisins and cranberries) into a spiral mixing bowl and mix for 2 minutes on slow and 5 minutes on fast speed, until fully developed.
2. Add the raisins and cranberries and mix on slow speed for 1 minute until fully incorporated.
3. Scale as desired and mould round, then leave to rest (covered) for 5 minutes.
4. Mould again into desired shape.
5. Prove for approx. 60 minutes.
6. Bake at 230°C for 25-30 minutes.
7. Dress as desired.

Deliciously moist
...tastes incredible
toasted and buttered!





DATE & WALNUT LOAF

INGREDIENTS

Wheat flour	1.000	kg
Country Oven Multiseed Bread Concentrate	1.000	kg
Yeast	0.080	kg
Water	0.890	kg
Dates	0.450	kg
Walnuts	0.250	kg



METHOD

1. Add all ingredients (except dates and walnuts) into a spiral mixing bowl and mix for 2 minutes on slow and 5 minutes on fast speed, until fully developed.
2. Add the dates and walnuts and mix on slow speed for 1 minute until fully incorporated.
3. Scale as desired and mould round, then leave to rest (covered) for 5 minutes.
4. Mould again into desired shape.
5. Prove for approx. 60 minutes.
6. Bake at 230°C for 25-30 minutes.
7. Dress as desired.



Add extra bite for
a great-tasting
occasion bread

CIABATTA

INGREDIENTS

Wheat flour	1.750 kg
Country Oven Multiseed Bread Concentrate	0.250 kg
Bakels Fermdor Durum	0.060 kg
Salt	0.032 kg
Yeast	0.030 kg
Bakels French Improver	0.005 kg
Bakels Relax	0.004 kg
Water (chilled)	1.800 kg

METHOD

1. Add all dry ingredients into a spiral mixing bowl and add 1.3kg of water and mix for 8 minutes on slow speed, then 8 minutes on fast speed (adding the other 0.5kg of water slowly over this time).
2. Once all the water is added and a smooth and soft dough is achieved, place into a covered container to rest for 60 minutes.
3. After 60 minutes, knock back and fold the dough, then leave to rest for another 60 minutes.
4. Carefully tip the dough onto a heavily floured surface and process into ciabattas.
5. Place on a tray/setter boards.
6. Bake at 240°C for approx. 25 minutes, with steam.



Open texture,
moreish
flavour,
superb
crunch!





MULTISEED BAGUETTE

INGREDIENTS

Wheat flour	1.000 kg
Country Oven Multiseed Bread Concentrate	1.000 kg
Yeast	0.050 kg
Water	0.850 kg

METHOD

1. Add all ingredients into a spiral mixing bowl and mix for 3 minutes on slow speed and 7 minutes on fast speed, until fully developed.
2. 2. Dough temperature should be 23-26°C.
3. 3. Scale at 275g for baton and 550g for stick.
4. 4. Prove for 50-60 minutes.
5. 5. Bake at 230°C for 30 minutes.

CHOCOLATE & GINGER MULTISEED

INGREDIENTS

Group 1

Wheat flour 1.000 kg

**Country Oven Multiseed
Bread Concentrate** 1.000 kg

Yeast 0.600 kg

Dark cocoa powder 0.050 kg

Cocoa powder 0.050 kg

Chocolate flavour 0.010 kg

Water 1.200 kg

Group 2

Stem ginger 0.200 kg

Bake stable chocolate drops 0.200 kg

METHOD

1. Add group 1 ingredients into a spiral mixer.
2. Mix for 2 minutes on slow speed.
3. Scrape down.
4. Mix for 6 minutes on fast speed.
5. Add group 2 ingredients and mix for 1 minute on slow speed.
6. Scale dough at 500g and leave to rest for 5 minutes.
7. Mould the dough and prove for 60 minutes.
8. Bake at 230°C with steam, for 25-30 minutes.

The next level of
savory indulgence
for Christmas





MULTISEED CRACKERS

INGREDIENTS

Wheat flour	1.000 kg
Country Oven Multiseed Bread Concentrate	1.000 kg
White shortening	0.100 kg
Yeast	0.010 kg
Bakels Fermdor Relax	0.004 kg
Water	0.850 kg

Stack em' up
and sell in bags

METHOD

1. Add all ingredients into a spiral mixing bowl and mix for 2 minutes on slow and 6 minutes on fast speed, until fully developed.
2. Mould round and leave to rest (covered) for 10 minutes.
3. Pin out to 3mm, or as low as the seeds will allow, then cut into desired shapes and place onto baking tray.
4. Bake at 160°C for 40 minutes, with a little steam.





Perfect for
your lunchtime
assortment

MULTISEED PITTA

INGREDIENTS

Wheat flour	1.000 kg
Country Oven Multiseed Bread Concentrate	1.000 kg
Yeast	0.100 kg
White shortening	0.100 kg
Water	0.850 kg

METHOD

1. Add all ingredients into a spiral mixing bowl and mix for 2 minutes on slow and 6 minutes on fast speed, until fully developed.
2. Divide into 80g pieces and mould round leave to rest (covered).
3. Pin out into slipper shape approx. 5mm in thickness.
4. With a peel, place slipper dough pieces onto sole of the oven until puffed up like a pillow.
5. Bake at 250°C for 5-8 minutes.

WHOLEMEAL MULTISEED

INGREDIENTS

Wholemeal flour	4.000	kg
Country Oven Multiseed Bread Concentrate	4.000	kg
Yeast	0.200	kg
Bakels Lecitem Premium Paste	0.080	kg
Water	3.840	kg

METHOD

1. Add all ingredients into a spiral mixing bowl and mix for 2 minutes on slow speed and 5 minutes on fast speed.
2. Dough temperature should be 23-26°C.
3. Scale at 900g and place into bread tins.
4. Prove for 50 minutes.
5. Bake at 220°C for 35 minutes.





Get creative with toppings, including plant based

MULTISEED PIZZA BASE

INGREDIENTS

Wheat flour	1.600	kg
Country Oven Multiseed Bread Concentrate	0.400	kg
Yeast	0.050	kg
Salt	0.012	kg
Water	1.500	kg
Olive oil	0.100	kg

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 6 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Rest for 5 minutes, covered with plastic.
5. Scale at 200g and mould into boule shape.
6. Place them on a tray covered with sprinkle spray.
7. Leave to rest for 60-90 minutes at room temperature, covered with plastic.
8. Gently pin or hand stretch the dough.
9. Bake in a pizza oven at 360°C for 3 minutes, without steam.
10. Finish the pizza base as desired.



Are you ready to
bake with
Multiseed?
Call us today!



bfp

Scotland
Customer Service Team
01506 539 977
| scotland@bfp.uk.com

Midlands & North
Customer Service Team
01924 223 710
| north@bfp.uk.com

Southern
Customer Service Team
01273 099 364
| south@bfp.uk.com