



Mais Mix

*A premix for corn
breads and rolls*



PRODUCT CHARACTERISTICS

The new premium Mais Mix from **Ulmer Spatz** is currently very popular with the growing nature - and raw material awareness of your customers.

- 35% premix
- Local Maize specially processed
- flexible to produce breads and rolls
- long lasting freshness
- moisty crumb and fine crispy crust for easy eating capabilities
- appealing yellow colour

Local high-quality maize forms the basis for the versatile mix to produce a variety of products such as bread, crunchy baguettes and rolls.

The long freshness of the products, moisty and soft crumb and the appealing yellow colour are convincing arguments to buy the bread and roll made with this product.

The ingredients are carefully selected and processed in the factory to achieve the crunch of the maize and the character of the bread.

You can achieve the typical strong yellow colour of the bread/ roll with the Deco Mix Mais as a topping. This will attract your customers attention and they will be thrilled by the natural taste.

Product Name	EAN Code	Packaging (Sales unit)	Weight (kg)	Pallet Size (kg)
Mais Mix	9005676.16950.2	Bag	5	240
Mais Mix	9005676.40123.7	Bag	15	480
Deco Mix Mais	9005676.82227.8	Bag	10	200



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Recipe (in kg)

Mais Mix 35%	3,500
Wheat flour	6,500
Salt	0,200
Yeast dry	0,100
Water	5,700

Processing

Mixing spiral mixer 6 minutes slow
+ 3 minutes fast

Dough temperature 26°C

Dough rest 20-30 minutes

After the resting time scale the dough and mould. Wet the top and dip the wet side in the Deco Mix Mais Art: 9005676.82227.8 as this would be the perfect match and gives the perfect optic to the final bread or roll.

Proofing time 40 minutes

Dough weight 500 gr.

Baking temperature 220°C falling to 190°C

Bake with normal steam and open the vent after 30 min baking time.

Baking time 30 minutes

Ingredients

Corn; Pregelatinized maize flour; Wheat gluten; Vegetable oil: Palm; Emulsifiers: Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids (E 472e), Soya lecithin (E 322); Sweet whey powder; Sugar; Acidity Regulator: Sodium acetates (E 262); Flavouring; Acids: Citric acid (E 330), Lactic acid (E 270); Enzymes; Flour Treatment agent: Ascorbic acid (E 300).

For further product information and recipe ideas visit www.csmglobal.com/worldwide

Distributed by



Ulmer Spatz