

Pulse Fortified Bread

Ingredients	%
Wheat Flour - Bread (12-14% protein)	80
Deflavoured Pulse Protein (Pea or Faba Bean)	20
Vital Wheat Gluten	5
Shortening	8
Sugar	6
Salt	1.5
Yeast	1.2
Water	65

Procedure

- Mix the bread flour, Deflavored Pulse . Protein, salt, and sugar in a stand mixer
- Add yeast, shortening, and water to • the bowl
- Mix at low speed for 5 min •
- Mix at high speed until the dough is • fully developed
- Proof at 85%RH at 35°C for 1 h .
- Mold the dough into the pan •
- Proof at 85%RH at 35°C for 45 min •
- Bake at 180°C for 30 min

Nutrition Facts		
Serving size	(100g)	
Amount per serving		
Calories	260	
% Daily Value*		
Total Fat 4.5g	6%	
Saturated Fat 1g	5%	
Trans Fat Og		
Cholesterol Omg	0%	
Sodium 430mg	19%	
Total Carbohydrate 39g	14%	
Dietary Fibre 3g	11%	
Total Sugars 5g		
Includes 4g Added Sugars	8%	
Protein 16g		
Vitamin D Omcg	0%	
Calcium 88mg	6%	
Iron 3mg	15%	
Potassium 276mg	6%	
Magnesium 48mg	10%	
*The % Daily Value tells you how much nu serving of food contributes to a daily diet. a day is used for general nutrition advice		
Calories per gram Fat 9 • Carbohydrate 4	Protein 4	



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foodEMEA@univar.com | univarsolutions.com