

# CUMMINS MILLING CO.

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## INSTRUCTION SHEET FOR BREAD PREMIXES

BREAD TYPE	PREMIX		WATER	YEAST
	CUPS	GRAMS	(mls)	Small Panasonic Scoop or slightly rounded tspn.
<b>SOFT WHITE BREAD</b>				
Unbleached Bakers Four 95%, Salt, Soya Flour, Sugar, Wheat Flour, Emulsifier (481), Mineral Salts (341, 516), Malt Flour, Dough Conditioners (223, 300), Enzyme (1100), Canola Oil.	2 3 3 ½	340 510 600	230 345 390	1 1 ¼ 1 ½
<b>HI FIBRE SOFT WHITE BREAD</b>				
Unbleached Bakers Four 86%, Soya Fibre Hi 9%, Salt, Soya Flour, Sugar, Wheat Flour, Emulsifier (481), Mineral Salts (341, 516), Malt Flour, Dough Conditioners (223, 300), Enzyme (1100), Canola Oil.	2 3 3 ½	340 510 600	230 345 390	1 1 ¼ 1 ½
<b>CRUSTY WHITE BREAD</b>				
Unbleached Bakers Four 96%, Salt, Soya Flour, Sugar, Wheat Flour, Emulsifier (481), Mineral Salts (341, 516), Malt Flour, Dough Conditioners (223, 300), Enzyme (1100).	2 3 3 ½	360 540 635	220 325 380	1 1 ¼ 1 ½
<b>WHOLEMEAL BREAD</b>				
Wholegrain Roller Milled Flour 68%, Unbleached Bakers Four 25%, Salt, Soya Flour, Sugar, Wheat Flour, Emulsifier (481), Mineral Salts (341, 516), Malt Flour, Dough Conditioners (223, 300), Enzyme (1100), Canola Oil.	2 3 3 ½	340 515 600	230 340 400	1 1 ¼ 1 ½
<b>MULTIGRAIN BREAD</b>				
Unbleached Bakers Four 63%, Kibbled Wheat 16%, Kibbled Rye 11%, Kibbled Soya 3%, Salt, Soya Flour, Sugar, Wheat Flour, Emulsifier (481), Mineral Salts (341, 516), Malt Flour, Dough Conditioners (223, 300), Enzyme (1100), Canola Oil.	2 3 3 ½	365 550 640	215 320 375	1 1 ¼ 1 ½
<b>SOYA &amp; LINSEED BREAD</b>				
Unbleached Bakers Four 81%, Kibbled Soya Beans 7%, Linseed 7%, Salt, Soya Flour, Sugar, Wheat Flour, Emulsifier (481), Mineral Salts (341, 516), Malt Flour, Dough Conditioners (223, 300), Enzyme (1100), Canola Oil.	2 3 3 ½	360 540 635	220 325 380	1 1 ¼ 1 ½
<b>SPICY POTATO</b>				
Unbleached Bakers Flour 85%, Potato Flakes 4%, Kibbled Wheat 4%, Soya Flour, Sugar, Wheat Flour, Malt Flour, Onion Flakes, Salt, Canola Oil, Marjorum Whole, Mixed Herbs, Emulsifier (481), Mineral Salts (341, 516), Vegetable Oil (antioxidant (307)), Dough Conditioners (223, 300), Enzyme (1100).	2 3 3 ½	360 540 635	220 325 380	1 1 ¼ 1 ½
<b>RYE PREMIX</b>				
Unbleached Rye flour (58%), Strong Wheat Flour (32%), Emulsifier (481), Mineral Salts (341,516), Malt Flour, Vegetable Oil (antioxidant 307), Dough Conditioners (223,300), Enzyme (1100), Gluten, Citric Acid, Caramel Colouring <i>**Mixing Instruction – Add Yeast, premix, pinch salt, water and program on Bread Machine for Basic (4 hours) ** To add volume then add soft white premix as required.</i>	2 3 4	360 540 720	1 cup 1½ cups 2 cups	1 ½ 2 2 ½
<b>BUN</b>				
Unbleached Bakers Four 87%, Castor Sugar 5%, Salt, Soya Flour, Sugar, Wheat Flour, Emulsifier (481), Mineral Salts (341, 516), Malt Flour, Dough Conditioners (223, 300), Enzyme (1100), Canola Oil.	2 3 3 ½	350 520 610	190 280 330	1 1 ¼ 1 ½