



# Brioche Mixture

## Nutrition Facts

Serving size 1 slice (33g)  
Serving per Container 12 slice



**Produced by**  
**Backmulde Berger**  
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**Product of Austria**

### Ingredients

wheat flour (no adds), sugar, palm oil + glucose, dried egg yolk (2,5 %)\*, whey powder, sea salt, emulsifier (mono- and diglyceride of fat acid, lecithin), vanilin flour improver (ascorbid acid) \* corresponding with 4 fresh egg yolk/kg wheat flour

### Shelf-life

9 month from date of production  
Store in a cool dry Place

**NET WT. 44,2 lbs. (20 kg)**

### Amount per Serving

<b>Calories: 86</b>		Calories from Fat: <b>27</b>	
<b>% Daily Value*</b>			
<b>Total Fett 3 g</b>		<b>5%</b>	
Saturated Fat 0 g		<b>0%</b>	
<b>Cholesterol 28 mg</b>		<b>9%</b>	
<b>Sodium 22 mg</b>		<b>1%</b>	
<b>Total Carbohydrate 56 g</b>		<b>19%</b>	
Dietary fiber 2 g			
Sugars 2 g			
<b>Protein 4g</b>			
Vitamin A		<b>1%</b>	
Vitamin C		<b>1%</b>	
Calcium		<b>4%</b>	
Iron		<b>1%</b>	

\* Percent Daily Values are based on a 2.000 calorie diet.  
Your daily values may be higher or lower depending on your calorie needs.

	Calories 2000	2500
Total Fett	Less than 65 g	80 g
Sat Fat	Less than 20 g	25 g
Cholesterol	Less than 300 mg	300mg
Sodium	Less than 2400 mg	2400mg
Total Carbohydrate	Less than 300 g	375 g
Dietary Fiber	25 g	30 g

Calories per gram:  
Fat 9 • Carbohydrate 4 • Protein 4





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## Basic-Recipe:

<b>Brioche Mixture</b>	<b>44,20 lbs. / 20,00 kg</b>
<b>Yeast</b>	<b>2,65 lbs. / 1,20 kg</b>
<b>Water</b>	<b>1,85 gal. / 7,00 L</b>
<b>Dough weight</b>	<b>62,17 lbs. / 28,20 kg</b>

**Product of Austria**

**Recipe:** Calculated for 44.2 lbs. (20 kg) of the „Brioche Mixture“.

Place 44.2 lbs. (20 kg) of „Brioche Mixture“ in a mixer.

Then add 1.85 gal. (7,00 L) of water and 2.65 lbs. (1.20 kg) of yeast. Mix the dough for 10 min (5 min on low speed, 5 min on high speed). The temperature of the dough should reach 77– 80.6° F.

**Tip:** you can also add some raisins to the dough.

Let the dough rest for 15 min and then shape the brioche dough according to your needs.

## Variations:

You can form croissants or small loaves, always accommodating to the structure of your oven or customers' wishes. Coat the loaves with egg and you can also sprinkle them with coarse sugar.

Let the formed dough rest for another 30 min in the shaper or on a baking tray and then place into the oven.

Preheat the oven to 392° F. Bake at 338° F. Bake time approx. 25 min.

**Brioche Mixture** compromises all raw-materials for the rational production of finest egg-yeast dough (except yeast and liquid). Brioche Mixture includes 4 egg yolks per kg wheat flour. In spite of the high portion of fat, sugar and egg and because of special wheat flour the brioche-biscuits are extremely light and keep soft and fresh for a long time.

