



AMERICAN RYE BREAD MIX

OVERVIEW

A concentrated part mix for light rye bread dough with excellent dough handling properties. Add flour, yeast and water.

INGREDIENTS

Wheat flour (thiamine, folate), Rye meal (27%), Rye flour (27%), Iodised Salt, Gluten, Milk Solids, Sugar, Soy Flour, Mineral Salts (170, 516), Emulsifier (472e, 481), Acidity regulator (330), Vegetable Fat, Antioxidant (ascorbic acid), Enzyme (amylase) (wheat), Raising agent (920)

PACKAGING

Code	Size	Type	Palletisation
391401	15 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,410.00
Protein (g)	14.20
Fat- Total g	2.60
Fat - Saturated g	0.70
Carbohydrate (g)	58.90
Carbohydrate-Sugars g	6.20
Dietary Fibre g	9.00
Sodium mg	1,600.00

ADDITIONAL INFORMATION

Product Info:

Use 1:1 with flour and avoid weighing errors.

Add flour, yeast and water only.

Good shelf life of the finished product.

Unnecessary to use a "sour dough" method.

Excellent dough handling properties.

Distinctive but not overpowering rye flavour.



STORAGE

Store below 25°C in clean,
dry conditions and protected
from direct sunlight.



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Contains: gluten, milk and soy
May be present due to shared
equipment: Tree nuts, egg
and sulphites



CATEGORY

Bread Mixes and Concentrates



FINISHED PRODUCT

Bread, Bread Roll