



SCANDINAVIAN RYE BREAD MIX

OVERVIEW

A clean label bread mix used for making medium to dark rye bread and rolls with a traditional rye sour flavour and rich dark colour.

INGREDIENTS

Rye flour (72%), Roasted Barley Malt, Wheat flour (thiamine, folate), Iodised Salt, Milk Solids, Sugar, Acidity regulator (citric acid), Soy Flour, Antioxidant (ascorbic acid), Enzyme (amylase) (wheat)

PACKAGING

| Code | Size | Type | Palletisation |
|--------|---------|------|---------------|
| 391502 | 12.5 KG | Bag | |

NUTRITIONAL INFORMATION

| Type | Value |
|-----------------------|----------|
| Energy (kJ) | 1,410.00 |
| Protein (g) | 12.50 |
| Fat- Total g | 2.10 |
| Fat - Saturated g | 0.30 |
| Carbohydrate (g) | 60.10 |
| Carbohydrate-Sugars g | 6.00 |
| Dietary Fibre g | 12.10 |
| Sodium mg | 1,300.00 |

METHOD

Group 1

| Ingredient | KG | % |
|------------------------------------|-------|-------|
| Scandinavian Rye Bread Concentrate | 1.000 | 50.00 |
| Bakers Flour | 1.000 | 50.00 |
| Bakels Instant Active Dried Yeast | 0.025 | 2.00 |
| Water (Variable) | 1.300 | 67.00 |

Total Weight: 3.325

DESCRIPTION

Dark Rye Bread 1. Place all ingredients in mixing bowl. 2. Spiral mixer, 6 minutes. 3. Finished dough temperature 27°-30°C. 4. All dough to recover for 10 minutes. 5. Scale. 6. Intermediate proof, 10 minutes. 7. Place in tins. 8. Final proof for approximately 45 minutes. 9. Bake at 230°C for 25 minutes.

ADDITIONAL INFORMATION

Product Info:

Use 1:1 with flour and avoid weighing errors.

Add flour, yeast and water only.

Traditional rye sour flavour and rich dark colour.

Clean label.

Excellent fresh keeping qualities of the finished goods.

No need to use a "sour dough" method.

Excellent dough handling properties.



STORAGE

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



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

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



CATEGORY

Bread Mixes and Concentrates



FINISHED PRODUCT

Bread, Bread Roll