



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

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: gluten, milk and soy, May be present due to shared equipment: tree nuts, egg, sulphites and sesame.



CATEGORY

Bread Mixes and Concentrates



FINISHED PRODUCT

Bread, Bread Roll