



# Grainy Rye

## concentrate for rye-grain-bread

- *For direct method dough processing*
- *Soak piece is unnecessary due to the usage of fine puffed cereals*
- *Very appealing taste "typical German style"*
- *Soft crumb and long freshness*
- *Dosage 50 %*



### Recipe for Grainy Rye bread

<b>Grainy Rye concentrate</b>	5.000 kg	<ul style="list-style-type: none"> <li>• Dough temperature 28°-30°C</li> <li>• Mixing: 3 min. slow + 8 min. fast speed (spiral mixer)</li> <li>• Rest time: 30 minutes</li> <li>• Dough weight: for bread tins (10 x 11 x 28 cm) = 1400 g for round tins (850 ml) = 600 g for other tin types approx. ½ filling</li> <li>• After forming the dough pieces cover with oat flakes and set into greased tins. Tip: handle dough with moist hands.</li> <li>• Proofing time: 40 - 50 minutes</li> <li>• Baking: Feed into oven at 250°C with steam decrease to 200°C after 5 min. Time: 50 - 60 min.</li> </ul>
wheat flour	5.000 kg	
fresh yeast	0.150 kg	
(or dry yeast	0.080 kg)	
water	7.000 l.	
<b>total dough weight</b>	<b>17.150 kg</b>	

Packing: 25 kg per bag with PE-liner

1 pallet = 30 bags = 750 kg

Store in a cool and dry place (18°C max)

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Ingredients: puffed rye kernels, rye grits, oat flakes, dehydrogenated rye sour dough, extract from barley malt, ionized salt, fibre (apple fibre), barley malt flour, sugar, thickener (guar gum E412), vegetable oil, flour enhancer (ascorbic acid E300)