



Krustika

Premix for crusty bread and rolls

- **Contains sourdough for full aromatic taste**
- **For bread and rolls with crispy crust**
- **Dosage: 10 % on flour quantity**
- **Krustika is very well to base to blend bread mixes on individual recipes**



Recipes for	Crusties	Rye Rolls & Bread
Wheat flour	9.000 kg	7.000 kg
Rye flour	---	2.000 kg
Krustika	1.000 kg	1.000 kg
fresh yeast	0.300 kg	0.300 kg
(or dry yeast	0.100 kg)	0.100 kg)
Water approx. *	6.000 l	6.400 l

* water absorption depend on flour quality

Processing

- **dough temperature: 26°28°C**
- **mix time** 3 min. at slow
(spiral mixer) + 8 min at fast speed
- **rest time: 15 minutes**
- **proof time: 45 - 60 minutes**
- **bake with steam at 240°C**
- **baking time: 20 – 25 minutes**

Packing: 25 kg per bag with PE-liner

1 pallet = 30 bags = 750 kg

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

Art. No. 0 3 2 08 B

Ingredients: wheat flour, rye flour, iodised salt, malted barley flour partly roasted, dried sourdough, sugar, guar gum flour E412, lecithin E322, sodium diacetate E262, enzymes (vegetable origin), ascorbic acid E300.