



# Potato Bread

- Potatoes and rye sour dough are giving this bread its characteristic taste
- Thanks to the addition of potatoes the bread remains soft and delicious for several days
- A perfect combination of ingredients guarantees an easy production and constant bread quality
- Dosage : 50 %



## Recipe for Potato Bread:

<b>Potato Bread concentrate</b>	5.000 kg	<ul style="list-style-type: none"> <li>• Dough temperature: 27°C</li> <li>• Mix 3 minutes at slow + 5 minutes at fast speed (spiral mixer)</li> <li>• Rest time: 20 - 30 minutes</li> <li>• Scale 580 g dough for 500 g loaves</li> <li>• Mould dough pieces round, decorate topside with flour and set up on trays</li> <li>• Proof time: 45 – 60 minutes</li> <li>• Bake at 230°C with steam</li> <li>• Baking time: 30 minutes</li> </ul>
wheat flour	5.000 kg	
fresh yeast	0.300 kg	
(or dry yeast	0.120 kg)	
water	7.200 l.	
<b>total</b>	<b>17.500 kg</b>	

Packing: 25 kg per bag with PE-liner

1 pallet = 30 bag = 750 kg

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

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Ingredients: Wheat flour, rye flour, potato flakes, dried rye sourdough, malt flour (wheat, barley), wheat gluten, salt, ascorbic acid E300, enzymes (vegetable origin), spices.