



# Rye Plus

## Rye Bread Mix

- For German style rye bread as traditionally known
- Dark crumb, strong crust and good fresh keeping qualities typical taste and flavour of rye bread produced with sourdough
- German type rye flour, plus all necessary ingredients to produce best quality rye bread. Contains no salt, therefore variable dosage from 20 – 50 %.
- easy to use, even for bakers without experience in rye bread production



Recipes for	Swabian loaf	Bavarian rye bread	Rye rolls and sticks
Rye blend	30 %	50 %	25 %
<b>Rye plus</b>	3.000 kg	5.000 kg	2.500 kg
wheat flour	7.000 kg	5.000 kg	7.500 kg
salt	0.200 kg	0.200 kg	0.200 kg
dry yeast	0.120 kg	0.100 kg	0.150 kg
or fresh yeast	0.300 kg	0.250 kg	0.450 kg
<b>EuroTop improver</b>	---	---	0.050 kg
water	6.5 – 6.8 ltr.	7.0 – 7.3 ltr.	5.7 – 6.0 ltr.

- Dough temperature: 29°C
- Mixing time: 5 minutes slow + 3 minutes fast
- Rest time: 20 - 30 minutes
- Scaling weights: 580 g dough for 500 g loaves, or 850 g for 750 g loaves, 350 g for sticks and 1800 g for rolls per head (30 pieces.)
- Mould dough pieces, dust topside with flour and set up on trays
- Proof time approx. 50 minutes
- Bake at 230°C with steam, loaves 40 minutes (decreasing to 200°C after 10min), rolls 20 minutes

Packaging: 20 kg bags with PE-liner	1 pallet = 30 bags = 600 kg
Store in a cool and dry place (18°C max)	Art. No. 0 3 2 08 A
Ingredients: Rye flour, hydrogenated wheat sour dough, dehydrated vegetable oil (palm- or rapeseed), barley malt flour, wholemeal wheat flour, lecithin E322, guar gum flour E412, corn flour, citric acid E330, sodium acetate E262, dextrose, wheat malt flour, lupine flour, calcium sulphate E516, ascorbic acid E300, enzyme (vegetable origin).	