



Schapfen Islander

concentrate for bread and rolls

- *Light multi-grain bread with a aromatic flavour*
- *A blend of rye and wheat flour with dried sourdough, contains sunflower-, linseeds and sesame seeds*
- *Easy to handle for professional bread quality*
- *Dosage: 30 % on flour quantity*



Recipe for bread and rolls

Schapfen Islander	3.000 kg
wheat flour	7.000 kg
dry yeast	0.150 kg
(or fresh yeast	0.400kg)
water	5.300 l.
total amount	15.450 kg

- *Dough temperature 27°28°C*
- *Mix 5 minutes at slow + 7 minutes fast speed (spiral mixer)*
- *Rest time: 15 - 20 minutes*
- *Scaling weight: for 500 g loaves 580 g,
for rolls 70 g (2100 g per head = 30 pieces),
for sticks 350 g dough weight*
- *Mould dough pieces, decorate topside with seeds and flakes and set on trays*
- *Proof time: 40 – 50 minutes*
- *Before baking cut bread surface*
- *Baking with steam, bread 30 minutes at 210°C, roll s 20 minutes at 240°C*

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: Linseeds, sunflower seeds, wheat flour, rye flour, malt flour (barley, wheat), sesame seeds, iodised salt, sugar, dried wheat sourdough, wheat gluten, mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids E472e, dextrose, ascorbic acid E300, enzyme (vegetable origin).