



# Schapfen RoggenPerfekt

*improver and souring agent for rye bread*

- For all bread types with more than 50 % rye blend
- RoggenPerfekt contains all acids and ingredients to produce a quality rye bread, even without using sour dough.
- Improves the dough stability and fermentation tolerance  
- the dough becomes dry and easy to handle
- Gives the typical taste and appealing flavour to the rye bread the customer is expecting
- Dosage: 1 – 3,5 % on flour quantity depending on flour ble



<i><b>Recipes for bread</b></i>	<i><b>50 % rye blend</b></i>	<i><b>70 % rye blend</b></i>	<i><b>Pumpernickel*</b></i>
<i>rye flour</i>	<i>5.000kg</i>	<i>7.000kg</i>	<i>2.000 kg</i>
<i>wheat flour</i>	<i>5.000 kg</i>	<i>3.000 kg</i>	<i>1.000 kg</i>
<i>cracked rye meal* or rye flakes</i>	<i>---</i>	<i>---</i>	<i>7.000 kg</i>
<i><b>Schapfen RoggenPerfekt</b></i>	<i>0.150 kg</i>	<i>0.200 kg</i>	<i>0.350 kg</i>
<i>salt</i>	<i>0.200 kg</i>	<i>0.200 kg</i>	<i>0.220 kg</i>
<i>dry yeast</i>	<i>0.080 kg</i>	<i>0.080 kg</i>	<i>0.060 kg</i>
<i>or fresh yeast</i>	<i>0.200 kg</i>	<i>0.200 kg</i>	<i>0.150 kg</i>
<i>water **</i>	<i>7.0 – 7.4 ltr</i>	<i>7.2 - 7.8 ltr</i>	<i>7.5 – 8.5 ltr</i>
<i>* processing with soak stage</i>		<ul style="list-style-type: none"><li><i>dough temperature: 28 - 30°C</i></li><li><i>rest time: 20 - 30 minutes</i></li></ul>	
<i>** depending on water absorption</i>			

*Packing: 25 kg per bag with PE-inliner*

*1 pallet = 30 bags = 750 kg*

*Store dry and cool like flour*

*Art. No. 03 7 32 A*

*Ingredients: citric acid E330, pregelatinized wholemeal wheat flour, guar gum powder E412, sodium diacetate E262, calcium sulphate E516, lecithine E322, lupine powder, wheat gluten, lactic acid E270, ascorbic acid E300.*