



NATIVE AMERICAN RYE BREAD BASE

BAKELS NATIVE AMERICAN RYE BREAD BASE has a heavy texture with a combination of bran, wheat flour, malted barley, honey and molasses. It makes a very moist loaf and offers a wide range of opportunities for consumers who are looking for a slight change. The individual ingredients used in the development of this pre-mix have been especially designed to heighten its very own natural flavours.

USAGE

Use at one third of total flour weight.

INGREDIENTS

Wheat Bran, Molasses Powder, Wholemeal Flour, Honey Powder, Sugar, Wheat Gluten, Rye Flour (7.5%), Vegetable Oil, Salt - Iodised, Colour (150d), Soya Flour, Flour Improver (300), Enzymes, Folic Acid

METHOD

Group 1	
Ingredient	KG
Bakers Flour	3.300
Wholemeal Flour	1.650
Brown Sugar	0.650
Yeast	0.130
Water	3.400
Bakels Native American Rye Base Mix	1.650
TOTAL WEIGHT	10.780
	Total Weight: 21.560

DESCRIPTION

1. Place Group 1 ingredients into mixing bowl.,2. Add water and mix dough until cleared (approx. 8 minutes),.3. Final dough temperature at 30-32°C.,4. Allow for 5 minutes bench time 9dependent on Final dough temp),.5. Divide and mould.,6. Allow for a further 5 minutes of bench time before final moulding. ,7. Prove then bake at 190°C for approx. 30 minutes.



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

12 Months (365) days



TYPE

Powder



ALLERGENS

Gluten, Soy



CATEGORY

Bread Improvers, Seed Blends, Grains & Malts



FINISHED PRODUCT

Artisan