



## NATIVE AMERICAN RYE BREAD BASE

### OVERVIEW

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

### PACKAGING

**Code**  
3733-51

**Size**

**Type**  
Plastic Bag

**Palletisation**

## 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 Bases, Bread & Yeast Compounds



### INGREDIENT FEATURES

Halal, Vegan, Vegetarian