



KIBBLED RYE

OVERVIEW

The Country Oven range of product is a new wholesome range containing a minimum number of naturally occurring food additives. The emphasis is on natural ingredients...COUNTRY OVEN KIBBLED RYE MIX is a specialty blend for a moist grain loaf with a firm crumb. Although the crumb is firm the loaf has extremely good eating and keeping qualities due to the high moisture content...COUNTRY OVEN KIBBLED RYE MIX is simple to prepare and does not require dough moulding. First of all soak the mix in the water then add the remaining ingredients and mix the dough to a very slack consistency. The slack dough is then deposited directly into the tin. Following this the dough is proved and baked...The high water level in this dough means that it requires a longer bake at lower temperatures than usual. The loaf takes a longer time to cool than usual and is best left until the following day before slicing and eating.

INGREDIENTS

Kibbled Wheat, Kibbled Rye (20%), Ryemeal (20%), Whey Powder, Salt - Iodised, Sugar, Gluten Flour, Free Flow Agent (170), Flour Improver (300)

PACKAGING

Code	Size	Type	Palletisation
3913-51		Plastic bag	

METHOD

Group 1		
Ingredient	KG	
Country Oven Kibbled Rye Concentrate	2.000	
Water (30°)	1.800	
Yeast	0.040	
Water (variable)	1.000	
TOTAL WEIGHT	6.840	
		Total Weight: 11.680
Group 2		
Ingredient	KG	
Flour	2.000	
		Total Weight: 2.000

DESCRIPTION

Deposited Dough.,1. Soak Group 1 ingredients for 3 hours.,2. Add Group 2 ingredients.,3. Dough temperature at 30°C. Dough slack consistency.,4. Scale dough at 850 grams directly into tin.,5. Prove until tins are 3/4 full.,6. Lid and bake at 220°C (430°F) for 45-50 minutes.



STORAGE

Cool, dry and dark conditions
up to



SHELF LIFE

6 Months (180) days



TYPE

Powder



ALLERGENS

Milk Products, Gluten



CATEGORY

Bread & Yeast Compounds, Bread Premixes & Concentrates