



FINO RYE BASE

OVERVIEW

FINO RYE BASE is the third product of this range to be released on the market. This product joins FINO GRAIN BASE and FINO MEAL BASE to give the bakery trade an excellent variety. FINO RYE BASE is designed to be incorporated into a standard white bread recipe simply by replacing part of the flour. We recommend our recipes using FINO BREAD & ROLL CONCENTRATE or LECINTA SPECIAL/MASTERFAT as being particularly suitable. Many bakers have difficulty in obtaining supplies of rye flours and meals in suitable small quantities. With the use of FINO RYE BASE an excellent balance of rye flour and meal is already provided. In addition, the level of FINO RYE BASE and flour can be varied to suit your individual requirements. The proportion of flour to be replaced can vary from 20-40% to give a very light rye bread to a heavier darker rye loaf. We suggest you combine with FINO GRAIN BASE or FINO MEAL BASE for even greater variety

USAGE

Replaces 20-40% of flour in standard bread recipes. For variety, FINO RYE BASE can be combined with FINO GRAIN or FINO MEAL BASE.

INGREDIENTS

Ryemeal (47%), Wholemeal Flour, Malt Flour, Gluten Flour, Acidity Regulator (330), Emulsifier (472e), Free Flow Agent (170), Salt

PACKAGING

Code	Size	Type	Palletisation
3921-51		Plastic bag	

DESCRIPTION

Fino Rye Base is designed to be incorporated in any standard white bread recipe by replacing part of the flour. For a lighter or heavier rye bread the proportion of Fino Rye Base to flour can vary between 20-40% as desired. For variety Fino Rye Base can be combined with Fino Grain Base or Fino Meal Base.



STORAGE

Cool, dry and dark conditions
up to



SHELF LIFE

9 Months (270) days



TYPE

Powder



ALLERGENS

Gluten



CATEGORY

Bread & Yeast Compounds, Bread Bases



INGREDIENT FEATURES

Vegetarian