



KIBBLE RYE SOUR 50% CONCENTRATE

OVERVIEW

A 50/50 German style deposited bread concentrate which gives a crisp outer crust and moist inner crumb.

INGREDIENTS

Cereal Grains (red wheat, purple wheat, rye com), Ryemeal, Whey Powder, Dried Sourdough, Salt - Iodised, Brown Sugar, Gluten Flour, Free Flow Agent (170), Flour Improver (300), Folic Acid

PACKAGING

Code	Size	Type	Palletisation
3973-51	15kg	Plastic Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kcal)	319.00
Energy (kj)	1,335.00
Protein (g)	12.10
Fat (g)	1.80
Saturated (g)	0.30
Sugars (g)	9.50
Dietary Fibre (g)	9.30
Sodium (mg)	1,353.00

METHOD

Group 1

Ingredient

Bakels Kibble Rye Sour 50% Concentrate

Water (30°)

KG

2.000

1.700

Total Weight: 3.700

Group 2

Ingredient

Flour

Bakels Instant Active Yeast

Water (variable)

KG

2.000

0.045

1.000

Total Weight: 3.045

DESCRIPTION

1. Soak Group 1. ingredients for 1 - 2 hours. 2. Mix with a planetary mixer fitted with a paddle for 2 minutes on first speed. 3. Continue mixing for a further 6 - 8 minutes on second speed or until thoroughly developed. (Dough should no longer be sticking to the side or the bottom of the bowl).



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

9 Months (270) days



TYPE

Powder



ALLERGENS

Gluten, Milk



CATEGORY

Bread & Roll Concentrates, Bread & Yeast Compounds



INGREDIENT FEATURES

Halal