



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	KG
Bakels Kibble Rye Sour 50% Concentrate	2.000
Water (30°)	1.700
	Total Weight: 3.700
Group 2	
Ingredient	KG
Flour	2.000
Bakels Instant Active Yeast	0.045
Water (variable)	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 & Yeast Compounds, Bread & Roll Concentrates



INGREDIENT FEATURES

Halal