



## 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
	<b>Total Weight: 3.700</b>
Group 2	
Ingredient	KG
Flour	2.000
Bakels Instant Active Yeast	0.045
Water (variable)	1.000
	<b>Total Weight: 3.045</b>

## 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