



## PUMPERNICKEL BREAD CONCENTRATE

### OVERVIEW

A traditional heavy, slightly sweet rye bread, originally from Westphalia in Germany.

### USAGE

Combine with an equal quantity of flour.

### INGREDIENTS

Ryemeal, Kibbled Wheat, Kibbled Rye, Wholemeal Flour, Sugar, Gluten Flour, Salt - Iodised, Vinegar, Wheat Bran, Malt Flour, Free Flow Agent (170), Colour (150d), Acidity Regulator (330), Emulsifier (472e, 481), Vegetable Oil, Flour Improver (300), Enzymes, Folic Acid

### PACKAGING

Code	Size	Type	Palletisation
3916-51		Plastic Bag	

## METHOD

Group 1	
Ingredient	KG
Flour	1.000
-	1.000
Instant Yeast	0.024
Water	1.000
<b>Total Weight: 3.024</b>	

## DESCRIPTION

No Time Dough, rest time of 20 minutes.,Dough temperature at 30°C. Scaling weight: 700 grams, Intermediate proof: 10 minutes.,1. Mould into Cobs or Long Viennas.,2. Proof and bake.



### STORAGE

Cool, Dry & Dark Conditions



### SHELF LIFE

9 Months (270) days



### TYPE

Powder



### ALLERGENS

Gluten



### CATEGORY

Bread & Yeast Compounds, Bread & Roll Concentrates



### INGREDIENT FEATURES

Halal, Vegan, Vegetarian