



# PUMPERNICKEL BREAD CONCENTRATE

## Overview

A heavy artisan German-style pumpernickel rye bread with exceptionally nice flavour and strong aroma.



### Storage

Cool, dry and dark conditions up to



### Shelf Life

270 days



### Allergens

Gluten



### Category

[Bread and Yeast Compounds](#), [Bread Premixes and Concentrates](#)

## 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

## Packaging

Code	Size	Type	Palletisation
3916-51	15 KG	Plastic bag	





## Ingredients

Group 1		
Ingredient		KG
Flour		1.000
Concentrate		1.000
Instant Yeast		0.024
Water		1.000
TOTAL WEIGHT		3.024
		<b>Total Weight: 6.048</b>

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.