



FINO RYE BASE

OVERVIEW

For the production of rye flavoured bread and rolls

USAGE

Replaces 20 – 40% of flour in standard bread recipes

INGREDIENTS

Ryemeal (47%), Wholemeal Flour, Malt Flour, Gluten Flour, Acidity Regulator (INS330), Emulsifier (INS472(e)), Free Flow Agent (INS170), Salt

PACKAGING

Code	Size	Type	Palletisation
3821	15 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,473.50
Energy (Kcal)	352.50
Protein (g)	11.40
Fat (g)	1.70
Fat (of which saturates)(g)	0.30
Carbohydrate (g)	74.60
Carbohydrate (of which sugars)(g)	3.50
Dietary Fibre (g)	12.70
Sodium (mg)	65.30

METHOD

Group A	
Ingredient	KG
-	0.600
Water hot	0.900
Bread Flour	0.600
BAKELS INSTANT ACTIVE DRIED YEAST	0.030
-	0.020
Total Weight: 2.150	
Group 1	
Ingredient	KG
-	0.040
Total Weight: 0.040	

DESCRIPTION

1. Presoak Rye Base & hot water together in a bowl for approx. 1 hour or until water turn cool. 2. Add all the ingredients into a spiral mixer. 3. Mix the dough at a slow speed for 3 minutes, then increase to a fast speed for an additional 9 minutes or until the dough is fully developed. 4. Scale and shape the dough into 600g portions or as desired. Put them into a round heavily floured baskets. 5. Proof the dough at 34°C with 80% humidity for approx. 50 minutes. 6. Inject steam and bake the dough at 210°C top heat and 200°C bottom heat for approx. 50 minutes or until fully baked with brown color.



STORAGE

Cool, dry and dark conditions



SHELF LIFE

270 days



TYPE

Bag



CATEGORY

Other Products, Base



FINISHED PRODUCT

Rye Bread



BRANDS

Fino