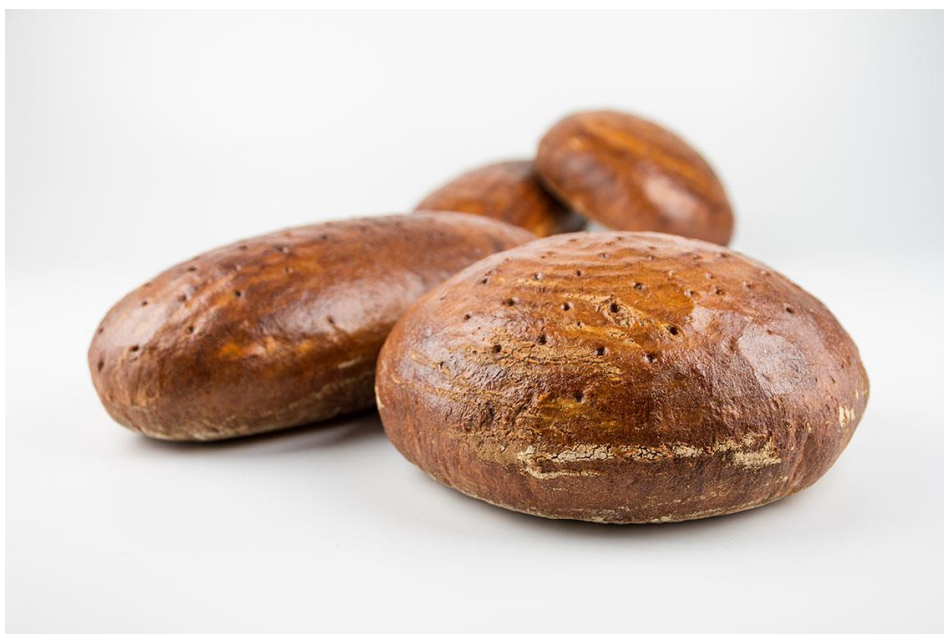


Mixed Rye Bread 70/30 without the Addition of Yeast with Full sour using STABILASE



Rye flour type 1150	3.400 kg
Wheat flour type 550	3.000 kg
Full sour, dough yield 180	6.480 kg
STABILASE	0.100 kg
Salt	0.200 kg
<u>Water, approx.</u>	<u>5.000 l</u>
Total weight	18.180 kg

Mixing time: 6 + 2 minutes, spiral mixer

Dough temperature: 27 – 28° C

Bulk fermentation time: 30 minutes

Scaling weight: 1.150 kg

Intermediate proof: none

Instructions for use: After the bulk fermentation time, scale the dough and process round or long-shaped and allow to prove in bread baskets. After the final proof, place on setters, wash with water, dock and load, giving steam which is allowed to escape after approx. 2 minutes.

Final proof: approx. 70 minutes

Baking temperature: 260° C, dropping, giving steam

Baking time: approx. 60 minutes