



SCANDINAVIAN RYE BREAD MIX

A dark brown coloured, free flowing powder that has a distinct rye aroma.

INTENDED USE/ABUSE:

- SCANDINAVIAN RYE BREAD MIX is a 50:50 mix for a dark rye bread with its own special qualities requiring only the addition of bread flour, yeast and water to produce a tasty dark rye bread.
- Not suitable for consumers suffering with Soya, coeliac disease and any other related allergies.
- Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product.

USAGE

As per recipe.

INGREDIENTS

Rye Flour, Malted Barley, Sucrose, Sodium Chloride, Wheat Flour, Soya Flour, Modified Starch, Acidity Regulator (E330), Emulsifiers, [{Emulsifier (E570), Preservative (E270), Anti-caking Agent (E341iii)}, {E472e, Anti-Caking Agent (E170)}], Wheat Gluten, Anti-Caking Agent (E170) and Colourant (E150c, Glucose)

PACKAGING

Code	Size	Type	Palletisation
39101	25 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,057.00
Protein (g)	8.30
Carbohydrates (g)	48.40
Sugars (g)	5.50
Total Dietary Fibre (g)	6.70
Mono-unsaturated (g)	0.14
Poly-unsaturated (g)	0.52
Ash (g)	1.75
Total Fat (g)	1.06
Moisture (g)	33.80
Sodium (mg)	383.00

METHOD

Group 1	
Ingredient	KG
Bread flour	12.500
SCANDINAVIAN RYE BREAD MIX	12.500
Yeast	0.930
Water	15.500
Total Weight:	41.430

DESCRIPTION

Place all ingredients into the mixing bowl. Mixing time depends on the type of mixer used. Dough temperature 28°C - 30°C. Floor time 10 minutes. Scale as required. Floor time 10 minutes. Mould as required. Final proof ±40 minutes. (Take to full proof) Bake at 230°C with steam at a start of baking.

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

365 days



TYPE

Powder



ALLERGENS

Gluten (Wheat, Rye, Barley), Soya



CATEGORY

Bakery Mixes



FINISHED PRODUCT

Rye bread