



BAKELS BAVARIAN RYE MIX

OVERVIEW

An off-white to grey-coloured, free-flowing powder.

INTENDED USE/ABUSE:

- Complete Rye Bread Mix, requires only the addition of Yeast and Water to produce a rye bread with a good flavour.
- Intended for all types of consumers.
- 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

Wheat Flour, Rye Flour, Rye Improver, Wheat Flour, Acidifier (E330, E270), Thickener (E412), Wheat Protein, Acidity Regulator (E262), Dextrose, Salt, Vegetable oil (Rapeseed), Rye Flour, Wheat Starch, Flour Enhancer, Sodium Chloride, Enzymes (E300)

PACKAGING

Code	Size	Type	Palletisation
39530	25 KG	Poly bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,005.00
Protein (g)	7.70
Carbohydrates (g)	47.50
Sugars (g)	4.20
Total Fat (g)	0.94
Saturated fat (g)	0.26
Mono-unsaturated fat (g)	0.17
Poly-unsaturated fat (g)	0.52
Total Dietary Fibre (g)	4.10
Ash (g)	1.63
Moisture (g)	38.20
Sodium (mg)	407.00

METHOD

Group 1	
Ingredient	KG
Bavarian Rye Bread Mix	10.000
Yeast	0.310
Water	6.000
Total Weight: 16.310	

DESCRIPTION

Place all ingredients into the mixing bowl. Mixing time depends on type of mixer used. Dough temperature 28°C - 30°C. Floor time 10 minutes. Scale as required. First proof 10 minutes. Mould as required into baskets. Cover and prove at room temperature for 30 minutes. Tip out onto baking trays and cut as desired. Final proof ±15 minutes. Bake at ±230°C with steam at 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)



CATEGORY

Speciality Bread and Roll Mixes



INGREDIENT FEATURES

Halaal and Kosher certified