

Farmer's Bread

Bakery premix

Premix for very easy production of dark rustic type wheat-rye bread.

Advantages:

- ✓ provides elastic, non-sticky dough that is easy to handle in industrial production
- ✓ significantly improves dough stability during rising
- ✓ good porosity of the crumb and big volume of the final products
- ✓ significantly extends the shelf life of bread

Dosage:

8,5 % premix : 100 % flour

Ingredients:

stable whole-grain rye sourdough; wheat gluten; wheat flour; roasted barley malt; whole-grain rye flour; whole caraway seeds; wheat fiber; rye flour; modified starch (potato) E 1414; acidity regulator: citric acid (E 330); enzymes; flour treatment agent: ascorbic acid (E 300).

Packaging:

25 kg (bag with PE layer)

Storage conditions:

temperature up to 25 °C and relative humidity up to 70 %

Shelf life:

8 months in original packaging



FARMER'S BREAD (500 g)

Ingredients	Weight
Wheat flour T 530	40 kg
Rye flour T 930	40 kg
Wheat flour T 1000	20 kg
FARMER'S BREAD	8,5 kg
Baker's yeast	2,5 kg
Salt	2,3 kg
Water	80 kg
Total	193,3 kg

Technological parameters

Mixing	3+6 min
Dough temperature	27-28 °C
Resting	approx. 20 min
Dividing	580 g
Shaping	loaf
Proofing	45-55 min / 35 °C / 75 %
Baking	40-45 min / 250-190 °C