



## BEST BASE

### OVERVIEW

Bestbase is a bread base that is advantageously used for baking heavier juicier rye bread with a dense ingredient and soft texture. The base contains two different sourdoughs, different rye components and malt. Bread baked on the Best base gives a feeling of high quality and is characterized by rye taste with a nutty and light acidity. Especially suitable for the production of crumbled bread and bread baked in molds and bread baskets. A bread base streamlines production by reducing weighting time and simplifying the handling of ingredients – the bread base can replace up to twenty different ingredients. Production is secured and the risk of incorrect dosing is reduced at the same time as a more even quality of the baking result is guaranteed.

### USAGE

See recipe.

### INGREDIENTS

sifted RYE flour, cut RYE kernels, WHEAT flour, dried WHEAT sourdough, dried RYE sourdough, RYE flour, flax seed, rapeseed oil, sunflower seed, salt, WHEAT flakes, WHEAT GLUTEN, malt flour (BARLEY), enzyme

## PACKAGING

Code	Size	Type	Palletisation
392412	20 kg	Bag	30x20kg

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,600.00
Energy (kcal)	380.00
Fat (g)	12.00
Carbohydrate (g)	48.00
of which saccharides (g)	2.00
Protein (g)	13.00
Sodium (g)	2.00
Salt (g)	5.00

## METHOD

Group 1		
Ingredient	KG	%
Wheat flour	1.200	66.00
Water	1.050	58.00
Best base	0.600	34.00
Syrup	0.170	9.40
Bakels Dry Yeast	0.025	1.40
<b>Total Weight: 3.045</b>		

## DESCRIPTION

Mix the ingredients into a soft but smooth dough. Normal mixing time. Dough temperature: 28-29 °C Resttime: 10 min  
Proving time: 37 °C approx. 50 mins Input temperature: 230 °C Steam: approx. 10 Secs Baking temperature: 200 °C  
Baking time: (600 gr) approx. 30 mins



### STORAGE

Cool and dry 15-20 °C, max  
65% humidity



### SHELF LIFE

240 days



### TYPE

Powder



### ALLERGENS

Gluten (wheat, barley), Gluten  
(rye)



### CATEGORY

Bread Mixes & Concentrates



### FINISHED PRODUCT

Rye bread