



## DANISH RYE BREAD BASE

### OVERVIEW

Danish Rye Bread is a bread base and the perfect foundation from which to create your unique rye bread. Bake according to the recipe's method or you can add sunflower seeds, cranberries or flax seed to give the bread additional character.

Nuts together with dried apricots also give a fantastically tasty bread where the rye bread base provides a flavourful foundation.

The bread can be baked in a mould or tin and will stay soft for several days. Danish Rye Bread is best eaten after one day when the flavour has matured.

### USAGE

See recipe.

### INGREDIENTS

sifted RYE flour, WHEAT flour, hulled millet, RYE flour, WHEAT GLUTEN, dried RYE sourdough, salt, malt flour (BARLEY), vegetable oil (rapeseed), flour treatment agent ascorbic acid

## PACKAGING

Code	Size	Type	Palletisation
3960-0088	20 kg	Bag	

## METHOD

Group 1	
Ingredient	KG
Water	1.250
Danish Rye Base	1.500
Brown Bakery Syrup	0.100
Dry yeast	0.040
Rye Flour	0.800
<b>Total Weight:</b>	<b>3.690</b>

## DESCRIPTION

Mix the ingredients to a pliable dough normal processing times. Dough temp: 28-38 °C Starting temp: 240 °C Resting time: 30 min Oven temp: 175 °C Proving time: 37 °C approx 60 min. Baking time: 1 kg approx: 40 min



### STORAGE

Dry conditions, room temperature up to 25°C, relative humidity max 65%.



### SHELF LIFE

240 days



### TYPE

Powder



### CATEGORY

Bread Mixes & Concentrates



### FINISHED PRODUCT

Fibre rich, Rye bread, Tin bread