



# RÅGER

## OVERVIEW

The Ryebase is a high-fiber bread base for dark bread with a good rye taste and acidity from sourdough. Use the bread base as it is or add fruit and get a tasty fruit bread, or add syrup and produce a syrup loaf.

Can be used for all types of bread, such as breakfast rolls, tea cakes, shaped bread, baguette and much more. Rye makes production quick and easy by adding only wheat flour, yeast and water. This bread base can also be used to great advantage as a basic base for creating your own unique recipes. We call it the breadbasket of possibilities.

Explore all the healthy reasons for baking with whole grain [here!](#)

Ready to start baking with Råger? [Click here](#) to find the recipe for delicious bread now!

## USAGE

Se recept.

## INGREDIENTS

RYE flour, WHEAT flour, sifted RYE flour, WHEAT GLUTEN, sugar, salt, dried RYE sourdough, vegetable oil (rapeseed), malt flour (BARLEY), ascorbic acid (E300), enzyme

## PACKAGING

Code	Size	Type	Palletisation
395911	20 kg	Bag	30x20kg

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,450.00
Energy (kJ)	340.00
Fat (g)	5.00
Carbohydrate (g)	55.00
of which saccharides (g)	8.00
Fibre (g)	8.00
Protein (g)	15.00
Sodium (g)	2.00
Salt (g)	5.60

## METHOD

Group 1		
Ingredient	KG	%
Wheat flour	1.400	74.00
Water	1.060	56.00
Bakels Ryebase (Råger)	0.500	26.00
Bakels Dry Yeast	0.030	1.50
<b>Total Weight:</b> 2.990		

## DESCRIPTION

Mix the ingredients into a smooth dough. Normal driving time. Dough temperature: 28-30 ° C Resting time: 20 min Proving time: 37 ° C approx. 55 min Inlet temperature: 230 ° C Steam: approx. 10 Sec Baking temperature: 190 ° C Baking time: (550 g) approx. 25 min



### STORAGE

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



### SHELF LIFE

180 days



### TYPE

Powder



### ALLERGENS

Gluten (wheat, barley), Gluten (rye)



### CATEGORY

Bread Mixes & Concentrates



### FINISHED PRODUCT

Baguette, Grain bread, Rolls, Rye bread, Tin bread



### BRANDS

Bakels