

Bread woodcutter



Description:

The bread has a crunchy crust, it is soft in the middle, smells like real homemade bread. Thanks to the original shape arouses additional customer interest, bread stands out on the shelf. Do not crumble and without any problem be cut. With additions like soy flakes or acid rye bread long after baking retains freshness which makes it willingly purchased by consumers. It fits perfectly with cottage cheese or ham. A great base of sandwiches and casseroles.

Recipe:

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| Wheat flour 750 | 80 kg |
| Rye flour 720 | 20 kg |
| MIX | 10 kg |
| Sunflower seed | 10 kg |
| Soy/soy flakes | 10 kg |
| Linseed flax | 7 kg |
| Yeast | 4 kg |
| Water | 80 kg |
| Cake | 221 kg |

Parameters:

Mixing time:

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|-------------------------------|-----------|
| Slow turns | 2 min |
| Fast turns | 6 min |
| Cake temperature | 28°C |
| Cake aging | 15 min |
| Sample weight | ok. 470 g |
| Cooking them | 60 min |
| Cooking time | 35 min |
| The furnace temperature | 230°C |
| The final temperature furnace | 210°C |

Components:

Wheat flour, salt, dry acid Rye, barley malt, enzymes: amylase, xylanase, ascorbic acid

Comments:

- soy flakes, sunflower and flaxseed pour water for an hour before baking
- bake with abundant fog
- 10 minutes before end of baking to break luft