

# Rye bread



## Description:

It is a meaty bread. It has a very good effect on well-being. often used with a diet . A positive effect on metabolism. It gives you the feeling feelings filling.

Excellent addition to soups .

## Recipe:

Rye flour type 720	60kg
Baker's natural acid	70kg
MIX	8kg
Yeast	3kg
Salt	2,3kg
Water	55kg
Cake	198,3kg

## Parameters:

### Mixingtime:

Freespins	4min
Speedspins	4min
Cake temperature	28-30°C
Cake aging	15min
Sampleweight	ok.570g
Cookingchem	45min
Cooking time	45min
The furnace temperature	250°C
The final temperature furnace	210°C

## Composition:

gluten , dry acid, rye , rye flour type 720, caramel malt , soy lecithin media , glucose, malt barley bright active , sugar, xylanase enzyme , ascorbic acid

## Comments:

- After storage the dough divided into billets and placed in molds  
- after 2 minutes break the luft and bake at open luft