

# 5 % improver for rye bread



## Description:

Rye bread is bread concise. It has a very good influence on well – being. Often used with a diet. A positive effect on metabolism. Causes impression „feelings of inflation“. Reduces the concentration of „bad“ cholesterol. Excellent addition to soups.

## Recipe:

Rye flour	60 kg
Natural acid bakery	70 kg
MIX	5 kg
Yeast	3 kg
Salt	2,3 kg
Water	55 kg
Cake	195,3 kg

## Parameters:

### Mixing time:

Slow turns	4 min
Fast turns	4 min
Cake temperature	28-30°C
Cake aging	15 min
Sample weight	ok. 570 g
Cooking them	45 min
Cooking time	45 min
The furnace temperature	250° C
The final temperature furnace	210°C

## Composition:

Gluten, rye flour, glucose, soya lecithin in a medium sugar, xylanase enzyme, ascorbic acid

## Comments:

- after a period of aging, divide the dough for billets and placed in molds
- after 2 minutes break luft and bake at the open lufcie