



Bavaria

Concentrate for rustic bread and rolls, original “Bavarian spiced”

- Contains rye, wheat, soy grits, linseed, dried sour dough and a blend of Bavarian spices
- Dosage: 30%

Recipe for rolls and bread

Bavaria Bread concentrate	3.000 kg	3.000 kg
wheat flour	7.000 kg	5.000 kg
wholemeal flour, rye or wheat	--- kg	2.000 kg
fresh yeast	0.400 kg	0.250 kg
(or dry yeast	0.150 kg)	0.100 kg)
water	5.800 kg	6.000 kg
total	16.200 kg	16.250 kg



- Dough temperature: 27°- 28°C
- Mixing time (spiral mixer): 3 min. slow + 7 min. fast speed
- Rest time: 20 min.
- Scaling weights: 580 g for 500 g loafs; 70 g for rolls (2100 g per head = 30 pieces)
- Mould pieces round and long, dust topside with wholemeal flour and set up on trays
- Proof time: 40 – 50 min.
- Before bake cut topside several times
- Baking with steam: rolls at 240°C for 20 min.; bread at 230°C for 30 min.

Packing: 25 kg per bag with PE liner

1 pallet = 30 bags = 750 kg

Store in a cool and dry place (18°C max)

Art. No. 03 2 24 A

Ingredients: Wholemeal rye, malt flour, wholemeal wheat, soy grits, linseed, dried sour dough, iodised salt, rye flour, sugar, natural spices, guar gum E412, lactic acid E 270, lecithin E 322, soya flour, citric acid E330, sodium diacetate E262, calcium sulphate E516, enzymes (vegetable origin), ascorbic acid E 300.